Sea snails





8 people | 15 min preparation time | None cooking time

All ingredients

1 tin of 60 g la belle-iloise tuna and Parmesan rillettes
20 g cream cheese (plain or Provençal flavour)
2 slices soft wholemeal bread
1 small carrot
16 mini blinis (approx. 4 cm diameter)

Steps

1- Toast the slices of bread, remove the crusts
2- Make mini sandwiches with the tuna rillettes and the blinis
3- Peel the carrot and cut long thin slices with a peeler
4- Spread the cream cheese on the toast and cut into small rectangles approx. 5 cm by 1 cm
5- Place a curled up slice of carrot and a vertical blini sandwich on each rectangle of toast
6- Chill the “snails” before serving