# **Mackerel with curry spices and almonds** on toast






6 people | 5 min preparation time | 10 min cooking time

## All ingredients

**2 tins of 122.5g** la belle-iloise Mackerel fillets with curry spices and almonds
**2/3** of a baguette or 4 slices of soft white bread
**4 teaspoons** of cream cheese (40 g)
**20g** flaked almonds

## Steps

1- Cut the baguette in half and then again lengthwise; remove a little of the interior
2- Spread with the cream cheese
3- In a large bowl, lightly mash the mackerel and the sauce with a fork and then spread on the bread
4- Sprinkle each piece of bread with 3 pinches of flaked almonds
5- Bake in a hot oven at 220 °C (gas mark 7) for 10 minutes