

Mackerel rillettes with curry spices



4 people

10 min preparation time

None cooking time

All ingredients

- 1 tin of 112.5g** la belle-iloise Mackerel fillets with curry spices
- 3 teaspoons** of cream cheese (20g)
- 1 teaspoon** breadcrumbs (5g)

Steps

- 1- In a bowl, mix the cream cheese with the breadcrumbs
- 2- Flake the mackerel and the sauce with a fork
- 3- Mix everything together keeping some of the texture of the fish
- 4- Serve on toast or a generous slice of bread