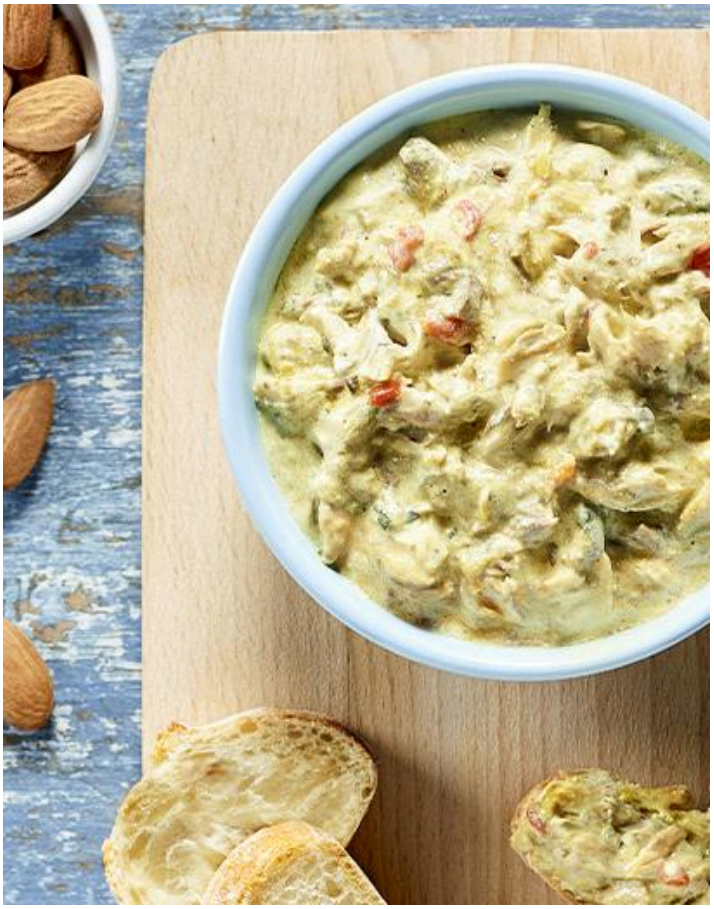
Mackerel rillettes with curry spices





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