

Tuna skewers with spices and herbs



5 people

15 min preparation time

cooking time

All ingredients

- 2 tins of 160g** la belle-Iloise white Tuna with Spices & Aromatics
- 2 tablespoons** chopped parsley
- 1** chopped shallot
- 1** egg yolk
- Apricot and dried fig** chutney
- 150g** cream cheese
- 30g** breadcrumbs
- For the coating**, your choice of: Poppy seeds / Gingerbread crumbs / Roasted hazelnut powder

Steps

- 1- Open and drain the 2 cans of la belle-Iloise white Tuna with Spices & Aromatics
- 2- Mix the ingredients for the stuffing in a bowl and chill in the fridge for 5 minutes
- 3- Make small cherry-sized balls and roll them in the coating of your choice
- 4- Chill until serving