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