Sardines served in glasses with Piccalilli sauce





4 people | 10 min preparation time | 35 min cooking time

All ingredients

2 tins of 230 g la belle-iloise Sardines with olive Oil and Lemon
200 g medium-sized firm-fleshed potatoes
5 “pigeon heart” tomatoes (approximately 50 g)
1/4 sweet onion red (approx. 15 g)
6 pinches chopped parsley (3.5 g)
4 small endive leaves
60 g whipped cream cheese
2 tablespoons Piccalilli sauce (60 g)

Steps

1- Cook the potatoes in their skins in salted water for approximately 35 min
2- When they have completely cooled, peel them and cut them in small cubes
3- Season the potatoes with the Piccalilli sauce and the oil from one tin of sardines
4- Add the onion cut into thin slices, the quartered tomatoes and the chopped parsley
5- Mash one tin of sardines with the cream cheese and divide the mixture between the glasses
6- Place the potato salad on top
7- Balance a sardine in an endive leaf on each glass before serving