

Sweet-and-sour pie with **Marie-Galante tuna** and pineapple



8 people

20 min preparation time

40 min cooking time

All ingredients

For the pie:

2 tins of 320g la belle-iloise flaked Marie-Galante tuna

40g breadcrumbs

2 discs puff pastry (not pure butter)

200g peeled pineapple (about 1/4)

For the egg wash: **1 egg yolk** and **a little** water

For the decoration: **a few** poppy seeds, **1** bean

Steps

- 1- Mix the tuna with the breadcrumbs
- 2- Peel the pineapple and cut into thin slices (1 mm thick) with a mandolin
- 3- Dry the pineapple slices in the oven at 180 °C (gas mark 5) for 15 min
- 4- Spread the tuna mixture evenly on the first disc of pastry
- 5- Place the pineapple slices on top (not too close together) and hide the bean
- 6- Moisten the edges of the pastry and cover with the second disc
- 7- Press around the edges with your fingers and make a small hole in the middle to allow the steam to escape
- 8- Brush with the egg wash (egg yolk + water) so that the pastry turns a nice golden colour when cooked
- 9- Draw little fish and waves on the top of the Galette des Rois with the tip of a knife (you can also make decorations with pastry trimmings)
- 10- Finish decorating with a few poppy seeds
- 11- Bake in hot oven 30 to 40 minutes at 210 °C (gas mark 6)
- 12- Serve warm

