

# Marie-Galante **Tuna tart**



6 people

15 min preparation time

20-30 min cooking time

## **All ingredients**

**2 tins of 160g** la belle-iloise Marie-Galante Tuna  
**5** Roma tomatoes (500g)  
**1 disc** ready-to-use puff pastry  
**4 tablespoons** breadcrumbs  
**4 tablespoons** crème fraîche  
**100g** comté cheese

## **Steps**

- 1- Wash the tomatoes, cut them in half and remove the seeds
- 2- Cut them into 1 cm thick slices and place them on absorbent paper
- 3- Line a tart mould with the puff pastry
- 4- Distribute the flaked tuna and sprinkle with the breadcrumbs
- 5- Garnish with the crème fraîche and the lightly salted slices of tomato
- 6- Make a star-shape on the top with thin strips of comté
- 7- Bake in hot oven at 210 °C (gas mark 6/7) for 20 to 30 minutes