

TUNA RILLETTES



Preparation : 5 mn - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

Ingredients : 4

- 1 tin tuna in brine (200 g) - 1 tsp olive oil - 1-2 lemon - sea salt & pepper - 2 tbsp crème fraîche - 1 tsp mustard - chives

1. Break the tuna up with a fork and chop chives.
2. Place the oil, lemon juice and the other ingredients in the mill. Carefully fit the blade and secure.
3. Turn the selector to 1 and blend for 20 seconds.

Chef's tip :

Spread on slices of toasted country loaf.