

# Picandou fishtapas



## Informations

People : 4

Preparation : 20 min.

Cooking time : 10 min.

## Ingredients

- 4 Picandou cheeses
- salmon fillet
- 4 slices wholegrain bread

## Preparation steps

1. Cut the salmon into thin slices and grill briefly on both sides on the plancha.
2. Place a piece of salmon on each slice of wholegrain bread.
3. Soften the Picandou, and transfer to a piping bag. Pipe balls of cheese onto the fish.
4. Bake the tapas in the oven at 250°C for 3 minutes.