



Potato burger with its Mackerel rillettes

Elaborate starter • Preparation time: 15 min
• Cooking time: 15 min

Ingredients for 4 people:

2 carrots - 8 radishes - 4 big potatoes - 1 green pepper - 1 red pepper - 1 jar of **Groix and Nature Mackerel rillettes** - Butter - Olive Oil - Salt - Espelette pepper.

- 1 • Peel and trim the carrots and radishes. Cook in hot water and put aside.
- 2 • Slice the potatoes and cook them in a pan over a low flame.
- 3 • Slice the green and red peppers the same size as the potatoes. Candy the peppers over a low flame in olive oil while adding the salt and Espelette pepper.
- 4 • Create your burger as presented in the picture, adding each ingredient cold, and alternating one slice of potato, one of green and red peppers, and a teaspoonful of **Groix and Nature Mackerel rillettes**.
- 5 • Season your vegetables and add a dash of olive oil on top.