

# Canapés

By Chef Stéphane Reynaud

*Serves: Six*

## Ingredients

12 tinned sardines in oil

60 g half-salted butter

10 g of seaweed or parsley

Some chervil or chives

1/2 baguette

## Method

1. Pre heat the oven to 200°C

2. Cut the baguette into thin slices and bake in the oven for 7 minutes.

3. Mix the butter with the seaweed and roll in foil into a sausage shape and put keep in the fridge.

4. Arrange a sardine on a piece of the toasted baguette. Add a knob of seaweed butter topped with a touch of chervil or chives

