



COOKING PASSION SINCE 1877

## FILLED LEMONS



12 Pieces

### INGREDIENTS

6 large lemons  
1 tinned **tuna** (300gr)  
20 small black olives  
(without pits)  
4 hard-boiled **eggs**  
4 tbsp finely chopped parsley  
1 tbsp finely chopped basil  
leaves  
1 tsp chopped thyme leaves  
1 finely chopped garlic clove  
2 tbsp capers  
3 tbsp **crème fraiche**  
3 tbsp olive oil  
salt, freshly ground black  
pepper  
Garnish: herbs, espelette  
pepper

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

Halve the lemons and remove fruit flesh with a teaspoon. Please take care not to break through the zest. Keep lemon juice in a saucer or small bowl.

Mix tuna, 2 tablespoons lemon juice, olive pieces and chopped eggs in a bowl. Mix with chopped herbs, garlic, capers, crème fraiche and olive oil.

Season with salt and pepper and fill tuna mixture into the lemon halves. Refrigerate for at least one hour.

Garnish with fresh herbs and espelette pepper and serve immediately.

