



## **SARDINE** *Canapés*

*makes 12 pieces*

### *Mayonnaise*

2	egg yolks	2
1 tbsp	strong Dijon mustard	15 mL
1 tbsp	PASTENE Garlic Vinegar	15 mL
1 cup	PASTENE Pure Olive Oil	250 mL
1 tbsp	lemon juice	15 mL
	salt and pepper	

6	slices of crusty Italian bread, toasted	6
3	cans (4 oz/125 mL ea.) PASTENE Sardines in Oil, well drained	3
	fresh parsley and olive slices	

- To make mayonnaise: In warm dry bowl, whisk together egg yolks, mustard and vinegar until pale in color; season to taste with salt and pepper. Add oil drop by drop, whisking constantly. Whisk in lemon juice.
- Cut toast slices in pieces about the size of a sardine. Spread each piece with mayonnaise and top with a sardine.
- Garnish with parsley, olives and a dab of mayonnaise and serve immediately.