

# Basquaise-style Tuna soup with garlic croutons



2 people

10 min preparation time

5 min cooking time

## All ingredients

**2 tins 1/2 of 380g** la belle-iloise Basquaise-style Tuna soup  
**8** thin slices of baguette  
**8** thin slices of Basque-style sheep's milk cheese  
**1** clove garlic  
Espelette pepper

## Steps

- 1- Rub the croutons with garlic
- 2- Place a thin slice of the cheese on each crouton and dust with a pinch of Espelette pepper
- 3- Place in a hot oven for 5 minutes and serve immediately with the soup