Sea bream and Jerusalem artichoke





6 people | 5 min preparation time | 15 min cooking time

All ingredients

1 tin of 380g la belle-iloise Sea bream, Jerusalem artichoke and Buckwheat soup
3 eggs
2 teaspoons potato starch (approx. 15g)
30g grated emmental
Salt

Steps

1- Preheat the oven to 210°C (gas mark 7)
2- Mix the eggs, potato starch and salt until smooth, then add the soup and mix again
3- Divide between 6 individual gratin dishes
4- Sprinkle with grated cheese
5- Bake in a hot oven for 15 minutes
6- Serve with a green salad for a main course