

Sea bream and Jerusalem artichoke



6 people

5 min preparation time

15 min cooking time

All ingredients

1 tin of 380g la belle-île 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