

Buckwheat pie **with flaked fish**



8 people

40 min preparation time

25 min cooking time

All ingredients

2 tins of 80g la belle-iloise flakes
2 buckwheat cakes
2 eggs
100 g cream
300 g oignons
2 tablespoons of oil
2 pinches salt
Optional: **30 g** grated cheese

Steps

- 1- Fry the chopped onions in a pan
- 2- Preheat the oven to 210 °C
- 3- Oil the pie dish
- 4- Place 2 buckwheat cakes on the bottom
- 5- In a bowl, mix the two tins of flaked fish, the eggs, the cream and add the seasoning. Then add the cooked onions
- 6- Pour the mixture into the pie dish and sprinkle with cheese
- 7- Bake for 25 minutes and serve hot