

Topping **Breton fish soup**



2 people

2 min preparation time

3 to 5 min cooking time

All ingredients

1 tin of 400g la belle-iloise Breton fish soup
1 tablespoon of Skyr yoghurt
Croutons
Roasted sunflower seeds

Steps

- 1- Dilute the Breton fish soup by adding the equivalent of two-thirds of a tin of water. Reheat without bringing to the boil
- 2- Pour the soup into bowls and add a generous tablespoon of Skyr yoghurt to each one to make it even creamier
- 3- Finish by sprinkling with croutons and roasted sunflower seeds for a bit of crunch. Now all that's left to do is tuck in!