

Topping **Provence-style fish Soup**



2 people

5 min preparation time

5 to 10 mins cooking time

All ingredients

- 1 tin of 400g** la belle-iloise Provence-style fish Soup
- 2 to 3 slices** of Serrano ham
- A few** chopped hazelnuts

Steps

- 1- Shake well before opening
- 2- Heat the Provence-style fish Soup over a low heat in a saucepan, taking care not to let it boil
- 3- Place the slices of Serrano ham on a baking tray and bake in the oven at 180°C for 5 to 10 minutes, until they become crispy. Leave to cool for a few moments
- 4- Sprinkle the crispy croutons over the hot soup, add a few crushed hazelnuts for a touch of crunch, then serve straight away