

Topping **Fisherman's Soup**



2 people

5 min preparation time

10 to 15 mins cooking time

All ingredients

- 1 tin of 380g** la belle-iloise Fisherman's Soup
- 1** buckwheat pancake
- 1 tablespoon** of whipped cream
- A few sprigs** of flat-leaf parsley

Steps

- 1- Shake well before opening
- 2- Heat the Fisherman's Godaille Soup over a low heat in a saucepan, taking care not to let it boil
- 3- Cut the buckwheat pancake into small squares. Place them on a baking tray and bake at 170°C for 10 to 15 minutes until they become crispy
- 4- Spoon a generous dollop of whipped cream onto the hot soup, add the buckwheat crisps and sprinkle with chopped flat-leaf parsley before serving