

# Rouelles with **Thoïonade**



2 people

15 min preparation time

10-15 min cooking time

## All ingredients

**1 tin of 60 g** la belle-iloise Thoïonade tuna mousse

**4 medium-sized** firm-fleshed potatoes such as Charlotte or Belle de Fontenay

**50g** grated gruyère

**1 tablespoon** crème fraîche

## Steps

- 1- Cook the potatoes in their skins in salted water
- 2- Cut slices just under one centimetre thick
- 3- Leave to cool
- 4- Mix the tuna mousse with the crème fraîche
- 5- Spread on the potato slices and sprinkle with the grated cheese
- 6- Bake in a hot oven 10 to 15 minutes at 200 °C (gas mark 6)