

# Mediterranean-style **Fish soup**



3 people

5 min preparation time

5-10 min cooking time

## **All ingredients**

**1 tin 1/2 (400 g)** la belle-iloise fish soup  
**1 teaspoon** of pastis  
**12 slices** of baguette  
Red pesto  
Green pesto  
Grated gruyère

## **Steps**

- 1- Reheat the fish soup to the dilution suggested on the tin and add a teaspoon of pastis
- 2- Cut 4 slices of baguette per person
- 3- Spread half with pesto red and the other half with green pesto
- 4- Sprinkle the slices with gruyère and bake for a few minutes in a hot oven
- 5- Serve the toasts alongside the soup