

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