Fisherman’s gratin





2 people | 20 min preparation time | 2h cooking time

All ingredients

1 tin of 400g la belle-iloise Cotriade
500g firm-fleshed potatoes such as Charlotte or Belle de Fontenay
70g grated gruyère
100g crème fraîche
1 onion

Steps

1- Preheat the oven to 150 °C (has mark 2/3)
2- Peel the potatoes and cut them into thin slices
3- In a large bowl, mix the cotriade with the crème fraîche, and then add half the grated gruyère and the thinly sliced onion
4- Season with salt and pepper to taste and mix everything together
5- Pour the mixture into a gratin dish, sprinkle with the rest of the gruyère
6- Bake for one and a half to two hours