

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