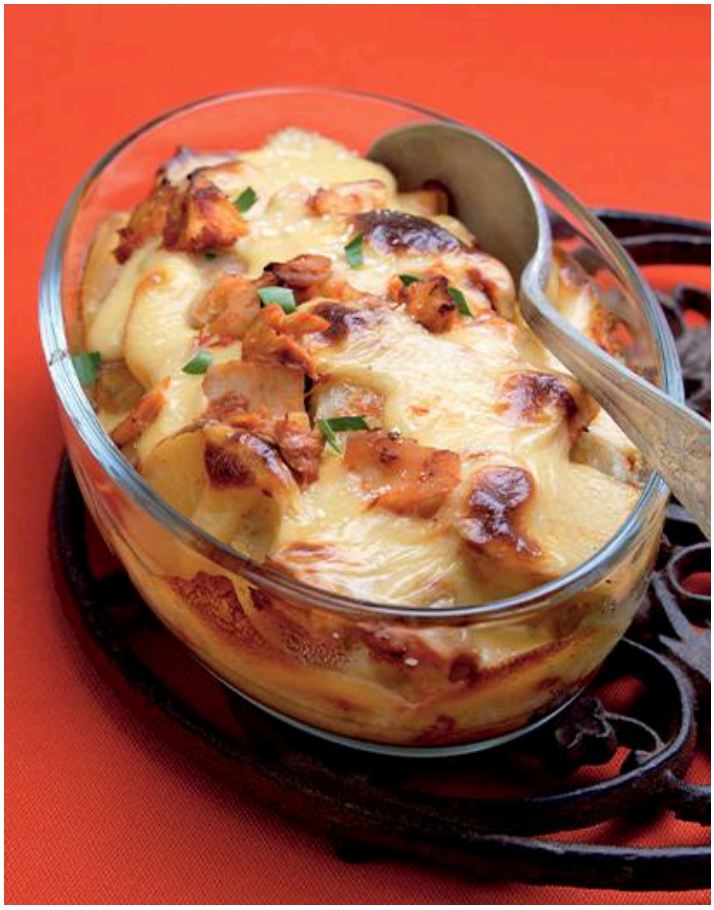
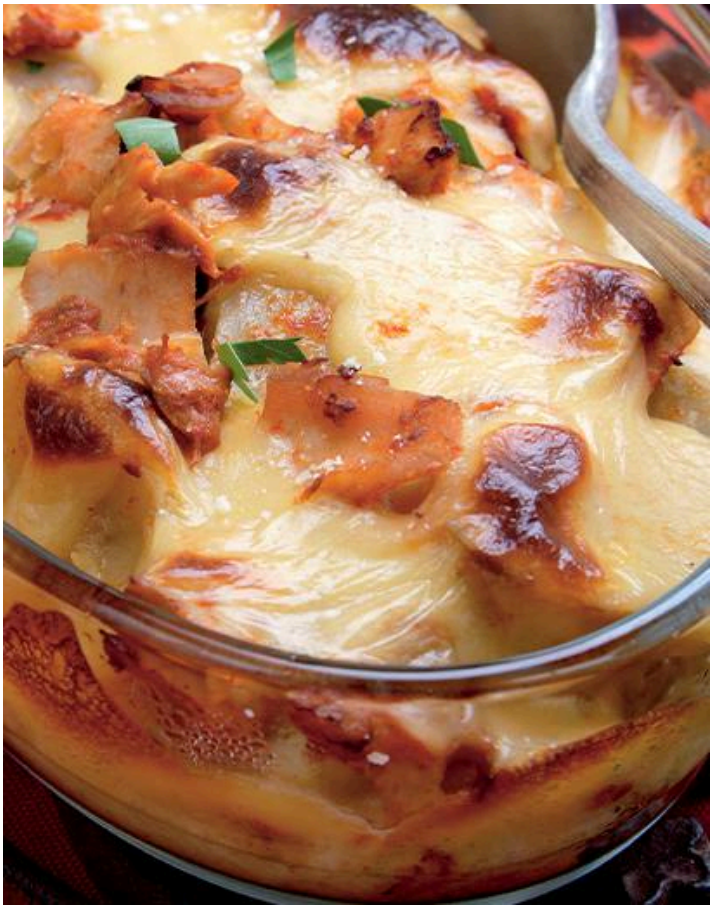
Tuna and Jerusalem artichoke gratin





4 people | 20 min preparation time | 50 min cooking time

All ingredients

2 tins of 160 g la belle-iloise flaked tuna with tomato
1 Onion
1 kg Jerusalem artichokes
½ litre béchamel
15 g Parmesan
30 g grated gruyère

Steps

1- Peel the Jerusalem artichokes and cut into one centimetre thick slices
2- Peel the onion and cut into thick slices
3- Cook the onions and artichokes in boiling water approx. 10 minutes and then drain
4- Make the béchamel sauce and add the Parmesan at the end
5- Mix the tuna with the vegetables and spread evenly in a gratin dish
6- Cover with the béchamel and sprinkle with the gruyère
7- Bake in a hot oven at 210 °C (gas mark 6) approximately 40 minutes