

Buckwheat pie with flaked fish



8 people

40 min preparation time

25 min cooking time

All ingredients

2 x 80 g tins of [la belle-iloise flakes](#)
2 buckwheat cakes
2 eggs
100 g cream
300 g oignons
2 tablespoons of oil
2 pinches salt
Optional: **30 g** grated cheese

Steps

- 1- Fry the chopped onions in a pan.
- 2- Preheat the oven to 210 °C.
- 3- Oil the pie dish.
- 4- Place 2 buckwheat cakes on the bottom.
- 5- In a bowl, mix the two tins of flaked fish, the eggs, the cream and add the seasoning. Then add the cooked onions.
- 6- Pour the mixture into the pie dish and sprinkle with cheese.
- 7- Bake for 25 minutes and serve hot.