

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