

Alphabet gratin



4 people

10 min preparation time

10 min cooking time

All ingredients

- 1 tin of 400 g** la belle-iloise fish soup
- 100 g** alphabet pasta
- 140 g** single cream
- 40 g** grated Emmental

Steps

- 1- Cook the pasta in the undiluted soup on very low heat for 7 minutes
- 2- Add the cream and pour into 4 ramekins or a gratin dish
- 3- Sprinkle with grated gruyère
- 4- Place under the grill for 10 to 12 minutes
- 5- Serve hot