

Armorique-style gratin



4 people

10 min preparation time

1h20 cooking time

All ingredients

1 tin 1/2 (400 g) la belle-iloise Lobster bisque
400 g peeled potatoes suitable for a gratin
1 good-sized tomato (100 g)
20 g of grated Emmental

Steps

- 1- Preheat the oven to 180 °C (gas mark 4)
- 2- Cut the potatoes into thin slices
- 3- Dice the tomato
- 4- Mix everything in a bowl with the bisque
- 5- Place in an oven proof dish and bake for 80 mins
- 6- Allow to stand 5 minutes before serving