



Exclusively for professionals

Cheese fingers with gratons

All our recipes have been conceived by Patrick Casula, World Champion Pastry Chef.

Roll out flaky pastry to 2mm thick, brush with beaten egg then sprinkle with gratons or fritons.

Cover with a second layer of pastry and roll out.

Brush with beaten egg then sprinkle with grated gruyere cheese.

Leave to cool in the refrigerator then salt to taste and cut into fingers.

Bake at 220°C

OUR ORIGINAL RECIPES

LE GRATON LYONNAIS is continually innovating and enlarging its range of products to propose pork gratons and duck fritons that can be used in a host of original recipes.

Discover our 13 tasty and unusual recipes that will delight all gourmets!



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