



Exclusively for professionals

## Brioche with gratons

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

### Ingredients :

1000g flour, 40g yeast, 50g sugar, 25g salt, 600g egg, 500g butter, 1dl water, 400g gratons or fritons

Put 50g of flour in a small basin and add the yeast and tepid water to obtain an elastic dough. Knead manually and shape into a small ball.

**Proving :** Allow the yeast mix to prove in a warm oven.

**Mixing :** Mix the rest of the flour, the salt, sugar and eggs thoroughly in a blender. Add the yeast mix when the dough no longer sticks to the sides, then add the butter. Blend for several minutes until perfectly smooth. Stir in the gratons or fritons. Dust with a little flour and transfer to a bowl.

**Rising :** Cover with a cloth and leave to rise at room temperature.

**Fermentation :** When the dough has practically doubled in size, after 1 or 2 hours, punch it down and fold over on itself several times. Store for 24 hours in the refrigerator at +4, +5°C, covered with a cloth, before baking the next day.

## 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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