



Exclusively for professionals

Provençal flatbread with gratons (fougasse)

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

Ingredients :

1000g flour type 55, 20g salt, 20g sugar, 30g yeast, 150g butter, 550g water

Mixing: Mix all ingredients for 15 minutes. Prove for 2 hours.

Various toppings: Roll out, score, and add a choice of toppings:

- Pizza mix, gratons
- Béchamel sauce, grated gruyere, gratons
- Béchamel sauce, cream, mushrooms, gratons

Baking: Bake at 220°C for around 30 minutes.

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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