



Exclusively for professionals

Ham and graton pies

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

Ingredients :

400g ham, 500g gratons or fritons, 400g veal shoulder, 3 onions, 2 cloves garlic, 120g egg yolks, 100g whole eggs, 1dl cognac, salt, pepper, parsley, thyme and bay leaf powder.

Finely chop the veal shoulder, the ham, the onions, garlic and parsley. Place in a stainless-steel bowl and mix together, progressively adding the eggs (which have been beaten together with the egg yolks), the cognac, salt, pepper, thyme and powdered bay leaf. Add the gratons or fritons.

Rest: Leave the mixture to rest for 24 hours in a refrigerator at +5°C before use.

Shaping: Cut rounds of the required size out of rolled out flaky pastry (two for each pie). Place half on a baking tray, brush the edges with beaten egg. Spread a layer of the meat filling on each round and cover with a second round. Pinch the edges together to seal, score the top of the pie to decorate and brush with beaten egg. **Baking:** Bake in a moderate oven, 220°C, until golden brown.

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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