



Exclusively for professionals

Graton loaf

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

Ingredients :

2000g flour type 55, 450g rye flour, 500g fermented pastry 8h, 50g salt, 60g yeast, 1.450L water, 1000g gratons or fritons

Mixing: Mix all ingredients for 10 minutes at low speed. Leave to prove at 24°C.

Rising: 30 minutes.

Baking: 230°C, 40 to 45 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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