



Exclusively for professionals

Graton buns

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

Ingredients :

525g water, salt, 40g caster sugar, 25g powdered milk, 1000g flour, 25g yeast, 250g butter, 400g gratons or fritons

Preparation: Dissolve the salt, sugar and powdered milk in the water. Add the flour and yeast and mix for around 4 minutes. Incorporate the butter and increase the mixing speed for one minute, adding the 400g of gratons or fritons.

Proving: Leave in a warm place for around two hours. If necessary, split the dough once.

Shaping: Shape the dough into the desired size and knead to eliminate carbon dioxide. Fill moulds (round for toasts or rectangular for slices) up to one third. As an indication it generally takes 800g of dough for a mould 27cm long x 9cm high x 10cm wide.

Rising: Leave to rise in an oven at around 32°C. After 35 to 45 minutes, the dough should have filled $\frac{3}{4}$ of the mould.

Baking: Bake for 35 minutes in a moderate oven, 210°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!



04 74 58 85 60



info@legratonlyonnais.fr

