



Exclusively for professionals

Graton and potato flaky pastry

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

Preparation: Roll out two balls of flaky pastry to 3mm thick, and place one on a moistened baking tray. Brush with beaten egg and cover with slices of potato. Sprinkle with salt, pepper, garlic and chopped parsley and gratons or fritons. Top with the second round of pastry, press together and shape the edges. Brush with beaten egg and prick with a fork.

Baking: Leave to rest before baking for 45 minutes in a moderate oven.

When it comes out of the oven, lift the top crust of pastry, add a thick layer of cream and replace the pastry crust.

Serve hot.

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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