



Exclusively for professionals

## Graton profiteroles

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

### Ingredients :

1 litre water, 40g salt, 1 pinch pepper, 400g butter, 700g flour, 350g gratons or fritons, 900g eggs

In a pan of water mix together the salt, pepper and butter and bring to the boil.

Remove from heat, sieve and add the flour and stir vigorously.

Add the gratons or the fritons and then beat in the eggs little by little with a mixer.

Pipe small balls of this choux mixture onto a lightly buttered baking tray.

Bake in a moderate oven (around 210°C) until golden.

## 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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