



Exclusively for professionals

Spicy quiche with gratons

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

Ingredients :

200g gratons or fritons, 100g chopped chillies, 200g chopped tomatoes, salt, Cayenne pepper, egg and cream quiche mixture

Cut a circle from ready-made shortcrust pastry to cover the base of a quiche dish.

Spread with a thin layer of chopped tomatoes, sprinkle with gratons or fritons and the chopped chillies.

Salt and pepper to taste and pour on the quiche mixture, filling to 1cm from the top.

Bake in a moderate oven, 200°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!



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