



Exclusively for professionals

## Provençal quiche with gratons

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

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

Fill to mid height with a previously prepared mix of chopped tomato cooked with garlic, onions, parsley, thyme, bay leaf, salt and pepper.

Cover with gratons or fritons.

Sprinkle with grated cheese and pour on the quiche mix.

Pre-cook for 15 minutes in a moderate oven at 200°C, until the mixture has solidified.

Remove from the oven, decorate with slices of fresh tomato, oregano and marjoram.

Return to the oven and finish baking at 220°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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