



Exclusively for professionals

Minty courgette and graton tart

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

Slice the courgettes into rounds and poach lightly in salted water.

Garnish a tart dish lined with ready-made pastry with the courgette and sprinkle with gratons or fritons, pour on a quiche mix and top with fresh chopped mint.

Bake for around 30 minutes in a moderate oven, 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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