



Exclusively for professionals

Onion and graton tart

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

Ingredients :

500g onions, 30g flour, 350g gratons or fritons, 1L milk, 6 eggs, 2dl cream, 200g grated gruyere cheese, 150g butter, salt and pepper

Peel and finely chop the onions.

Melt the butter in a pan and gently sweat the onions with a little salt and pepper for around ten minutes, until clear.

Fold in the flour over a low heat.

Cook for around 5 minutes then remove from the heat and add the gratons.

Mix the eggs, cream and milk in a bowl, with salt and pepper, and whisk thoroughly.

Pour the mixture over the warm onions and mix well.

Fill a tart tin up to two thirds full with the mixture.

Sprinkle with grated gruyere and knobs of butter.

Bake in a moderate oven, 200°C.

Serve warm.

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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