



Exclusively for professionals

Hot or cold country pie with gratons

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

Cut circles from ready-made pastry, allowing for around 2cm wider than the fillings. Two possible fillings

1: 1000g pork (collar or rib), 20g salt, 200g onions, 2dl white wine, pepper, thyme and bay leaf. Marinate together for 12 hours at +5°C, add 350g gratons.

2: 1000g hare, rabbit or wild pig, 500g gratons, 1dl ½ Armagnac, 30g salt, 200g onions, 200g whole eggs, pepper. Chop the meat and the onions finely and leave all ingredients to macerate in the Armagnac for 12 hours at +5°C.

Hot pie: Garnish the pastry circles with filling No 1, brush beaten egg on the edges and cover with a thin layer of the same pastry. Pinch together and shape the edges, brush with beaten egg and decorate. Leave to prove in an oven at 38°C for around 30 minutes. Brush again with beaten egg mixture and bake in a moderate oven at 220°C. Serve hot.

Cold pie: Garnish the pastry circles with 600g of filling n°2 mixed with 400g of filling n°1. Brush with beaten egg and bake. Serve cold in slices.

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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