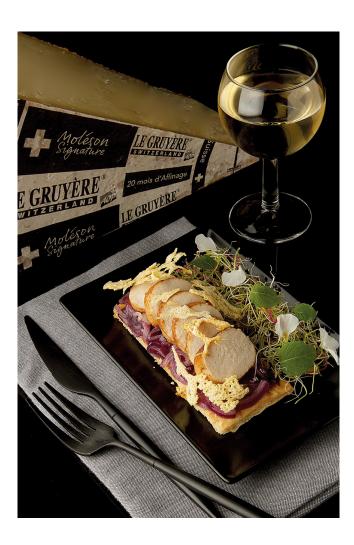


Puff pastry with onion confit and white sausage with Gruyère AOP chips



Informations

People: 4

Ingredients

- 300 g grated Swiss Gruyère AOP Moléson Signature cheese
- 2 red onions
- 4 white puddings
- 20 g butter
- 1 roll puff pastry
- Fine salt, pepper

Preparation steps

- 1. Preheat the oven to 180 °C.
- 2. Cut the pastry into 4 equal rectangles.



- 3. Cook for about 20 minutes between two baking sheets, so that it doesn't rise too much.
- 4. Meanwhile, peel and roughly slice the onions then cook gently in a covered pan in half the melted butter. Season with fine salt and freshly ground pepper.
- 5. Towards the end, remove from heat and add half the grated cheese.
- 6. Make cheese crisps with the remaining Gruyere in a non-stick frying pan.
- 7. Lightly brown the puddings in a frying pan.
- 8. To serve: cover the strips of puff pastry with a generous amount of the cheese and onion mixture, place slices of pudding on top and garnish with the Gruyere crisps.

? Tip: You could replace the cooked onion in this recipe with braised green cabbage.