

# Gratin with sautéed rice and Raclette Le Fribourg

## Informations

People : 4

Preparation : 45 min.

Cooking time : 30 min.



## Ingredients

- 400 g Raclette Le Fribourg
- 600 g rice
- 300 g peas
- 200 g bacon
- 1 onion
- A bit of flour
- A bit of cooking fat
- 1 puff pastry sheet
- Salt and pepper

## Preparation steps

1. Cook the rice and peas. Sauté the lardons simultaneously.
2. Then, combine these three ingredients together. Season with salt and pepper.
3. Using a bowl, create rice domes. Cover them with grated cheese and grill until gratinated.
4. Cut the onion into rings, coat them with flour, and fry them in hot fat until crispy.
5. Cut the puff pastry into strips, cover with grated cheese, and bake at 200°C for 15 minutes until golden.
6. On your plate, arrange the gratinated rice dome, fried onions, and puff pastry strips.

? **Tips and Ideas:** The rice can also be served with Mediterranean vegetables!