

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

Informations

People : 4



Ingredients

- 300 g grated Swiss Gruyère AOP Molésou 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.