



In this third episode, Jean-Claude Daglia shows us how to prepare the famous **Malakoffs** in his restaurant in Bursins. There are several Malakoff recipes. Here is a recipe used by farmers in the Lake Geneva Region.

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### INGREDIENTS

- / 400 g of Jura cheese or Gruyère mi-salé /
- / 200 g flour /
- / 300 ml white La Côte wine /
- / 150 ml milk /
- / 3 eggs /
- / 1 tablespoon oil /
- / Salt /

### RECIPE FOR 4 PEOPLE 2

#### PREPARATION :

- Cut the cheese into short, thumb-sized sticks.
- Marinate for a few hours in the white wine.
- Blend the flour, eggs, and the milk to a smooth batter, add a pinch of salt and the oil.
- Remove the cheese from the wine and coat with flour before rolling it generously in the batter.
- Fry at **180** degrees C to a crispy golden brown.
- Let the Malakoffs drip off on a paper towel.
- Serve hot with a hearty green salad.



#### MORE INFORMATION :

SOURCE : «LES BONNES RECETTES TOUT AUTOUR DU LÉMAN»

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You will find this recipe and many others in the module "Recettes paysannes (Rural Recipes)" of the free smartphone application "AGRI Info" available for iPhone and Android.



To watch the video

[WWW.MYVAUD.CH/RECETTE-MALAKOFF](http://WWW.MYVAUD.CH/RECETTE-MALAKOFF)

