

Histoires de Recettes

EPISODE 3

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 famers in the Lake Geneva Region.



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.
- Maringte 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



