

Crozets

■ 0,66lb of flour, 0,44lb of buckwheat flour, 2 eggs, 1 deessertspoon of salt, and water.

■ Mix the flours together, with salt in a large salad bowl. Add the eggs, and mix.

■ Add slowly the water, and knead until your paste is supple and firm.

■ Spread out the paste with the roller over a fine thickness, and to let it rest, so that it is desiccated slightly. Return the paste, and let it rest the second face.

■ Cut the paste in small squares. Let rest 15 minutes, and cook in a pan with boiling salted water, during approximately 18 minutes.

■ Use like pasta, with cheese, fat content, sauce, or to make a gratin.

■ *They are kinds of typically Savoyard rustic pasta, and particularly adapted to make gratins with cheese. The quantity of water depends on the flours used. You can add a little spices.*

