REGIONAL PRODUCTS, VULLY

THE VULLY TART



Recipe for 4 tarts:

Dough:
1 kg flour
1 large pinch of salt
15 g fresh yeast, mixed in a little warm water.
70 g unsalted butter
0,8 l milk
15 g bacon
1 egg, lightly beaten.

Filling:
400 g sugar (cubes), coarsely ground
1,5 dl single cream
1 egg yolk
150 g unsalted butter

Add the flour, yeast, melted butter and 1/3 of the milk to a bowl. Knead together, gradually incorporating the lard and egg, until the dough is light and airy (approx. 20 min.). Roll out the dough and place into greased baking tins. Leave the dough to proof (approx. 1 hour) in a warm place. Prick the sides with a fork. Make shallow holes using your fingers (use a rolling pin to stretch the holes into lozenge shapes). Place pieces of butter into the holes/lozenges. Pour the cream and egg mixture over the top. Sprinkle evenly with the coarsely ground sugar. Bake in a hot oven (300°) for 8 -10 minutes.

Enjoy it without moderation with a glass of Traminer from the Vully.

GOOD TO KNOW

- The "Gâteau du Vully" is on sale at:
- Le Fournil de Séb
- Place du Pommeret 2
- 1789 Lugnorre
- 41 (0)26 673 14 03
- Boulangerie Guillaume
- Route de Chaumont 4
- 1786 Sugiez
- 41 (0)26 673 14 83
- Boulangerie Ruffieux
- Route de Vallamand 3
- 1585 Salavaux
- +41 (0)26 677 12 66 / +41 (0)26 677 36 34



PDF généré le 28.11.2026