**🥘 Croziflette Jurassienne (Buckwheat Pasta Bake with Comté & Onions)**

*Think tartiflette meets mac & cheese—with Alpine character.*

**👥 Serves: 4  ⏱ Total Time: ~1 hr**

*Includes making homemade crozets.*

**🧺 Ingredients:**

**For the crozets (buckwheat pasta):**

* 100g **buckwheat flour**
* 100g **all-purpose flour**
* 2 large **eggs**
* 1 tbsp **olive oil**
* 1–2 tbsp **water**, as needed
* Pinch of **salt**

*(Or use store-bought crozets if available; cook per package.)*

**For the gratin:**

* ~200g (7 oz) **Comté cheese**, grated (or a mix with Morbier for funk)
* 1 large **onion**, thinly sliced
* 1 clove **garlic**, minced
* 1 tbsp **butter**
* 1/4 cup (60 ml) **dry white Jura wine**
* 200 ml (3/4 cup + 1 tbsp) **crème fraîche** or heavy cream
* Salt & pepper
* Optional: pinch of **nutmeg** or fresh thyme

**🔪 Instructions:**

**Step 1: Make the crozets**

1. In a bowl, mix **flours** and **salt**. Add **eggs** and **olive oil**, mixing to form a firm but pliable dough. Add water a teaspoon at a time if dry.
2. Knead for 5–7 minutes until smooth. Rest covered for 30 min.
3. Roll out to about 2 mm thick. Let dry slightly (10 min), then **cut into small ~5 mm squares**.
4. Boil in salted water for ~7–8 minutes until al dente. Drain and set aside.

**Step 2: Prepare the gratin**

1. In a skillet, melt **butter** and sauté **onion** over medium heat until soft and golden (~10 min). Add **garlic** and cook 1 more min.
2. Deglaze with **white wine**, scraping up any browned bits. Simmer until most liquid evaporates.
3. In a large bowl, combine:
   * Cooked **crozets**
   * **Sautéed onions**
   * Half the **cheese**
   * **Crème fraîche**
   * Salt, pepper, optional thyme or nutmeg
4. Mix well and pour into a buttered baking dish.
5. Top with remaining **Comté**.

**Step 3: Bake**

* Bake at **180°C / 350°F** for **20–25 minutes**, until golden and bubbling.
* Rest 5 min before serving.

**🥗 Salade Jurassienne (Frisée, Apple, Walnut & Comté Salad)**

*A crisp Alpine salad to cut through the richness of the croziflette.*

**👥 Serves: 4  ⏱ Time: 10–15 min**

**🧺 Ingredients:**

* 1 small **head of frisée** or a mix with **endive or mâche**
* 1 **crisp apple** (e.g., Pink Lady or Reinette), thinly sliced
* 1/3 cup **toasted walnuts**, coarsely chopped
* 50g **Comté**, shaved or cut into small cubes
* Optional: a few **dried Montbéliard prunes** or sliced grapes

**For the dressing:**

* 1 tbsp **walnut oil**
* 1 tbsp **olive oil**
* 1 tbsp **white wine vinegar** or cider vinegar
* 1 tsp **Dijon mustard**
* Salt & pepper

**🥣 Instructions:**

1. Whisk together the **dressing** ingredients in a small bowl.
2. In a large salad bowl, toss:
   * Washed and dried **greens**
   * **Apple slices**
   * **Walnuts**
   * **Comté**
3. Drizzle dressing over just before serving. Toss gently to coat.