



CHEESES FROM
SWITZERLAND

Raclette Suisse – Switzerland's hottest cheese!



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Care for a bite of Switzerland's hottest cheese?

As far back as the Middle Ages, shepherds melted *Raclette cheese over the open fire* and scraped the aromatic cheese mass onto their plates. As a piece of pure nature, *Swiss Raclette cheese* is still manufactured according to the traditional recipe from raw or pasteurized milk and with the aid of the cheese maker's fine craftsmanship. The mode of preparation of the *Swiss national dish* has *not changed* much since the days of the Middle Ages, but because *open fires* have become less common, *Raclette aficionados* now use a *handy Raclette* oven available at retail shops to melt the cheese.

Palate and Party Pleaser: *from the*

traditional Raclette ...

Basic ingredients (serves 4):
800 g small potatoes
800 g Swiss Raclette cheese,
in slices

Typical garnishing:
gherkins
onions in vinegar
mixed pickles
pepper
paprika spice

How to prepare:

- You will need about 200 g Swiss Raclette cheese (in one piece or in slices) and about 200 g small potatoes per person.
- Merely scrape, never cut cheese rind off. The Raclette cheese rind will become crispy and very aromatic when melted.
- Do not leave Raclette cheese in the oven for too long to avoid fat being separated.

More information on:
www.raclette-suisse.ch



...to the trendy *Raclette recipe with some unusual ingredients*. Let yourself be inspired, create your own recipes, there are no limits to your imagination!



Balsamic Shallots

500 g shallots, peeled
4 tbsp sugar
2.5 dl rich vegetable bouillon
2 dl Balsamic vinegar
1/2 bunch thyme
1 tsp black pepper grains

1. Caramelize sugar in a small pan. Add shallots and pour bouillon onto them. Add balsamic vinegar, herbs and spices. Steam shallots at medium temperature until almost tender.
2. Remove pan from stove and allow shallots to cool in liquid. Store in fridge. Allow to warm to room temperature before consumption.

Sweet-sour leek

500 g leek
5 dl water
3 red peperoncini, pricked several times
200 g honey
3 dl white wine vinegar
1 tbsp salt
3 sprigs rosemary
2 bay leaves

1. Cut leek into pieces. bring water and ingredients to a boil. Steam leek until almost tender.
2. Remove pan from stove and allow leek to cool in liquid. Store in fridge. Allow to warm to room temperature before consumption.

Raclette Suisse, the Raclette cheese made from top-quality Swiss milk, is a treat to both palate and soul. The proof of classy cheese is in the melting.

Pizzaiolo

8 Raclette trays

350 g Swiss Raclette cheese, in 9 slices
2 tomatoes
1 onion, chopped
1 garlic clove, cut
1 tbsp oil from dried tomatoes
3 dried tomatoes, cut
1/2 bunch oregano, chopped
1/2 bunch parsley, chopped
salt and pepper

1. Place 8 cheese slices into trays . Cut tomatoes in slices, put onto cheese. Cut remaining cheese into thin stripes and put aside.

2. Braise onions and garlic lightly, mix with dried tomatoes and herbs, put into trays. Season, top with cheese slices and allow to melt in the Raclette oven.

Serve with:
white bread or jacket potatoes



Anything but common. Close your eyes and savour the *molten Raclette cheese on your tongue...*

this is how you discover its exquisite taste.

The perfect surprise. Smoothly flowing molten Raclette cheese, odorous pears in red wine, this rosemary-garnished dish *will truly stun your guests.*

Rosemary Pears

8 Raclette trays

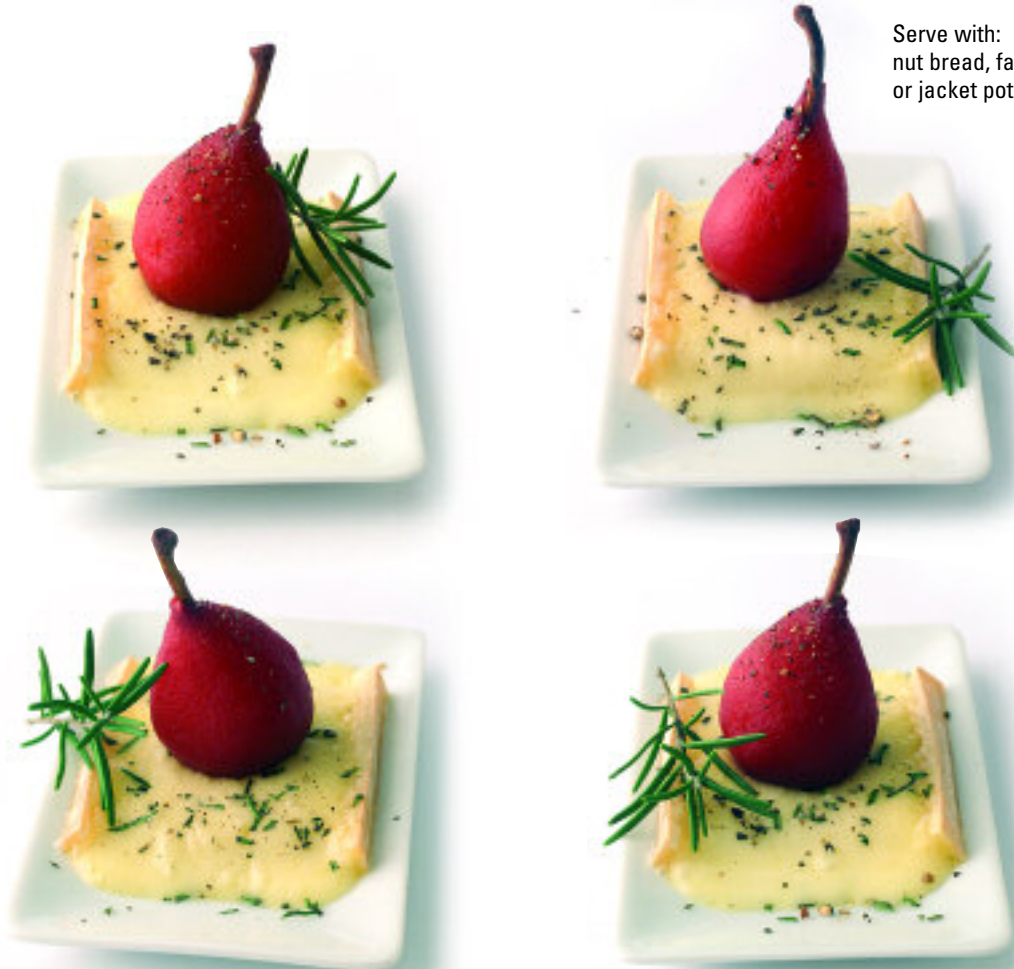
7.5 dl red wine
3 sprigs rosemary
8 pepper grains
2 cloves
4 small pears
300 g Swiss Raclette cheese, in slices
1 tsp fresh rosemary leaves, chopped
pepper

1. Bring wine, rosemary, pepper and cloves to a boil. Peel pears, halve them, remove cores. Cook in hot wine until almost tender, allow to cool in wine.

2. Place cheese into trays and sprinkle with rosemary. Allow pear halves to drain off on paper towel, cut them into a fanlike pattern and place onto cheese slices.

3. Allow to melt in the Raclette oven.

Serve with:
nut bread, farmer's bread, baguette or jacket potatoes.



Dried Apricots with Bacon

2 servings

16 entire, soft-dried and pitted apricots*
16 sage leaves
16 slices dry-cured bacon
1 onion, finely chopped
1 tbsp rape-oil
350 g Swiss Raclette cheese, in slices
pepper

* Available as «Soft Fruit» at retailers.
Can be substituted by twice the number of dried apricot halves (quickly blanch in boiling water).

1. Cut apricots open, stuff each one with a sage leaf and wrap with a slice of bacon. Glaze onions in oil, put aside.

2. Place cheese slices onto 4 plates, sprinkle with onions, top with apricots and season.

3. Place 2 plates onto the centre rack of the oven pre-heated to 200° C and bake them au gratin. Do the same with the other 2 plates. This procedure ensures that the cheese stays hot.

Serve with:
nut bread, farmer's bread, baguette or jacket potatoes.

Sweet-sour Raclette? *Try it and be in for a surprise.* Crispy bacon and the aroma of sage leaves blend perfectly with the *mildly spicy taste of Raclette Suisse.*



In the traditional Raclette pans. *Curry powder* adds an *exotic, the aromatic cheese* rind the finishing touch to this *special Raclette* dish.

Curry Zucchini

8 Raclette trays

1 zucchini, in slices
1 tbsp rape-oil
1 onion, finely chopped
1 garlic clove, pressed
1 tsp Madras curry powder
mustard fruits,
coarsely chopped
salt and pepper
300 g Swiss Raclette cheese,
in slices

1. Heat oil, fry zucchini, onions, garlic, curry powder for about 2 minutes, season, allow to cool.

2. Place zucchini into trays, top with cheese and mustard fruits, season, allow to melt in Raclette oven.

Serve with:
jacket potatoes



Whether heated in the *Raclette pan*...



Dried Fruit Compote

8 Raclette trays

3,75 dl white wine
50 g sugar
5 cm cinnamon stick
1/2 vanilla pod,
halved lengthwise
4 sage leaves
1 tsp black pepper grains
300 g mixed dried fruit
(e.g. figs, pears, apricots,
cherries, raisins)
1 tbsp kirsch

300 g Swiss Raclette
cheese, in slices
pepper

1. Bring wine, sugar, cinnamon, vanilla, sage and pepper grains to a boil. Add fruit, simmer for 5 minutes, take pan off stove, cover with lid and allow to cool.

2. Remove fruit from liquid, sieve off spices and put fruit back into liquid. Add kirsch to taste.

3. Allow cheese in trays to melt in the Raclette oven. Serve with fruit compote and season to taste.

Serve with:
nut bread, coarse bread, farmer's bread, baguette

...or *melted in the oven*, whether combined with dried fruit or cauliflower – Raclette Suisse is the right dish for every occasion.



Cauliflower

2 servings

1 small cauliflower
salted water
8 ham slices
350 g Swiss Raclette
cheese, in slices
2 tbsp bread crumbs
3/4 bunch chives, cut
2–3 tbsp pine nuts
pepper

1. Steam cauliflower flowerets until almost tender, drain liquid off and allow to cool.

2. First place ham, then 8 cheese slices onto 4 small plates. Arrange cauliflower on top. Blend remaining cheese with bread crumbs to a crumbly mass in a cutter, mix with chives and sprinkle over cauliflower. Spread pine nuts on top and season.

3. Place 2 plates onto the centre rack of the oven pre-heated to 200° C and bake them au gratin. Do the same with the other 2 plates. This procedure ensures that the cheese stays hot.

Serve with:
coarse bread, farmer's bread, baguette or jacket potatoes

Any jacket potatoes left over? *Just the right thing for a delicious Raclette*; don't worry about that one more portion – *cumin promotes digestion*. The fast and flavourful dish which needs little preparation time.

Cumin Potatoes with Bacon

8 Raclette trays

1.5 l water
2 tsp salt
1 tbsp cumin seeds
8 small potatoes
300 g Swiss Raclette cheese, in slices
3/4 tsp cumin seeds
80 g bacon cubes
pepper

1. Bring water, salt and cumin to a boil.
2. Cut unpeeled potatoes in quarters and cook for 10–15 minutes, pour liquid off and allow to cool.
3. Place cheese into trays, top with potatoes and bacon, season and allow to melt in the Raclette oven.



Fine herbs impart exquisite flavour and fragrance...

Crunchy Crostini – *browned with spicy Swiss*

Raclette cheese – are a summer's delight.



Crostini

8 Raclette trays



8 baguette slices
3 tbsp rape-oil
1 garlic clove, pressed
1/3 tsp salt, pepper
1 bunch spring onions
2 sprigs rosemary,
leaves chopped
1 bunch parsley, chopped
4 sprigs thyme, leaves
removed
4 slices dry-cured ham,
diagonally halved
300 g Swiss Raclette
cheese, in slices

1. Bake baguette slices on baking tray in the oven at 200° C for about 10 minutes. Allow to cool.

2. Mix oil with garlic, salt, pepper. Cut spring onions with green stalks into ringlets and mix with herbs.

3. Place baguette slices onto the 8 trays, sprinkle with oil, put herb mixture, dry-cured ham and cheese onto bread slices, top with some more herb mixture and allow to melt in the Raclette oven.

No time for haute cuisine? Quickly cut some vegetables into small pieces and *off with them into the pan!* Generously wedge *Raclette cheese slices between them* and enjoy an appetizing and filling meal.

Vegetable Pan

2 servings

500 g small potatoes
500 g mixed vegetables,
e.g. edible-podded sugar
peas, zucchini, bell
peppers, egg plants,
carrots, trimmed
1 onion, in stripes
1 garlic clove, in slices
2 tbsp rape-oil
1 dl vegetable bouillon
1 bunch parsley, chopped
2 tsp fresh thyme leaves
salt and pepper
350 g Swiss Raclette
cheese, in slices

1. Cut unpeeled potatoes into thin slices, the vegetables into small pieces. Place vegetables with onions and garlic into a frying pan and stir-fry in hot oil for about 2 minutes. Add bouillon and simmer for about 3 minutes, covering the pan with a lid. Remove lid and boil the liquid down to half of its volume, stir from time to time.

2. Season with thyme, salt and pepper to taste.

3. Place cheese slices between vegetables, cover pan with lid, fry for about 3 minutes without stirring until the cheese has melted. Serve in frying pan.



As an apero, a starter or a snack, melted on the *outdoor grill or in the oven* – mushrooms stuffed with Raclette cheese superbly seasoned with herbs and peperoncini are an *attractive and delicious delight*.

Stuffed Mushrooms

4 servings

16 large mushrooms
1 aluminium baking dish
350 g Swiss Raclette cheese, in cubes
1–2 garlic cloves, chopped
1 tbsp fresh thyme leaves
1 peperoncini, seeded, chopped

1. Remove stems and place mushroom heads into dish.
2. Mix cheese, garlic, thyme, peperoncini and stuff mushrooms with this mixture.
3. Place dish onto charcoal grill, close lid and grill at medium temperature (orange glowing embers) for 5–8 minutes.

Serve with:
jacket potatoes or coarse bread,
farmer's bread, baguette

Tip:
Instead of grilling, bake mushrooms in oven pre-heated to 200° C.

