

**You wouldn't hide
your raclette grill
in Summer
would you?!**



**A dozen great
raclette recipes**



Fire and flames for Raclette

Who wants to stay in the kitchen when the guests arrive – with a raclette you can simply place a raclette grill directly on the table and have everyone be their own cook. No more long preparation, instead enjoy the company and eating experience. A raclette gives you the time for that intimate evening for two, the whole family or a party with friends. Just like raclette cheese, let those hours melt away. Recently raclette has become a real summer alternative to the traditional barbecue on the terrace. Also, in the wide-open spaces raclette is ideal for eating around an open fire.

With our recipes you can bring a change to the old standard – let us inspire you. With Swiss raclette cheese and a pinch of fantasy you can bring your own creations to the table.

Bon appétit!

Heat and enjoy

Raclette is the most traditional Swiss cheese speciality. For over 500 years, Swiss alpine farmers were heating their half raclette cheese wheels in front of the open fire, turning raclette into their basic meal.

Raclette has always been a social meal and remains so today, the only change is the method of preparation.

Original raclette

Recipe for 4 people

1 kg of raclette potatoes – extra small and of an even size
800 g Swiss raclette cheese, cut into slices

Accompaniments

Small gherkins

Small silver pickled onions

Mixed pickles

Ground pepper directly from the grinder, paprika

1. Wash and place the unpeeled potatoes in a pot and cook. Drain and place potatoes in a tea-towel lined basket. Cover the hot potatoes to keep them warm and serve.
2. Cut the Swiss raclette cheese into slices (which fit in the raclette grill pans) and place on a plate.
3. Place accompaniments in small bowls and place with pepper grinder and paprika on the table.
4. Place raclette cheese slices in the grill pans. When melted, serve with the potatoes and accompaniments.

Tip: Serve with crusty wholemeal rustic bread or a fresh baguette.



Raclette Burger

Estragon hamburger on cucumber slices

Ingredients for 8 grill pans

- 250 g lean minced meat
- 1/2 tsp salt, and ground pepper
- 1 egg
- 3 dsp breadcrumbs
- 1 tsp mustard
- 1 dsp of ground dried estragon
- 2 spring onions (with shoots) sliced into fine rings
- 2 large cucumbers peeled
- 2 tsp ground dried estragon
- 200 – 250 g Swiss raclette cheese cut into slices

1. Mix mincemeat, salt and pepper, egg, breadcrumbs, mustard, estragon, and spring onion in a bowl.
2. With damp hands make 8 equally sized hamburger patties and lay them on baking paper. Place in a 220°C preheated oven for 15 minutes. Remove and let cool.
3. Cut the cucumbers in half along the length and scrape out the seeds with a teaspoon. Cut into small cubes. Mix in estragon, salt and pepper.
4. Place cucumber cubes in the grill pans, place a hamburger patty on top, top off with a slice of raclette cheese. Grill.

Three Colour Raclette

Filled tomato slices

Ingredients for 8 grill pans

- 3 tsp finely chopped parsley
- 3 tsp finely chopped basil
- 1 finely chopped shallot
- 1/3 tsp salt and a little ground pepper
- 4 small ripe tomatoes
- 200 – 250 g Swiss raclette cheese cut into slices
- Garnish: some small fresh basil leaves

1. Mix parsley, basil, shallot, salt and pepper.
2. Remove the tomato core with a fine sharp knife and slice each into 4 thick slices. Lay 8 slices on a plate, spread on the herb mix and cover with the remaining 8 slices.
3. Place tomato sandwiches on the grill pans, place on a slice of raclette cheese, grill and when ready garnish with place fresh basil leaves.





Caesars Triumph Raclette

Bay leaf potato gratin

Ingredients for 8 – 10 grill pans

- 1.5 l water
- 2 tsp salt
- 4 fresh sage leaves
- 8 (approx. 500 g) small potatoes which stay firm when cooked
- 8 fresh bay leaves
- 200 – 250 g Swiss pepper raclette cheese cut into slices

1. Bring the water with salt and 4 bay leaves to boil.
2. Cut unpeeled potatoes into 4, place for 10-15 minutes into boiling water until nearly cooked, drain and leave to cool.
3. Place a bay leaf in each grill pan, divide the potatoes over the 8 grill pans, cover with a slice of pepper raclette cheese and grill.

Variation: Replace the bay leaves with rosemary branches.

Sweet Honey Raclette

Honey-mustard-schinken (ham) with raspberries

Ingredients for 8 – 10 grill pans

- 2 slices of schinken cut 1 cm thick, approx. 350 g
- 2 dsp wholegrain mustard
- 1 dsp liquid honey
- 1 pressed clove of garlic
- 1 small peperonici finely chopped or 1 tsp cayenne pepper
- 150 g raspberries
- 200 – 250 g Swiss raclette cheese cut into slices

1. Cut schinken into 1cm cubes. Mix with mustard, honey, garlic and peperonici. Cover and place in the fridge to marinate for 30 minutes.
2. Divide the schinken cubes over the grill pans. Place raclette cheese slices over the top and grill.



Raclette Filet Delight

Raclette cheese with beef filet, lemon-thyme and celery

Ingredients for 8 grill pans

Marinade:

2 dsp red wine

2 dsp rape seed oil

1 tsp mustard

2 tsp lemon-thyme leaves

1 medium peperonici finely chopped or 1 tsp cayenne pepper

250 g beef filet cut into 8 slices

1/4 tsp salt

1 large celery stick cut into fine slices

200 – 250 g Swiss raclette cheese cut into slices

Garnish: a few fine celery leaves

1. For the marinade, mix all ingredients together, then coat the beef filet slices. Cover and place in the fridge to marinate for 30 minutes.
2. Sprinkle marinated filets with salt, place in grill pans and briefly grill in the raclette grill.
3. Remove grill pans and sprinkle celery slices over the filet and place a slice of raclette cheese on top. Grill.

Mexican Raclette Olé

Sweet corn ragout with oregano

Ingredients for 8 – 10 grill pans

2 sweet corn cobs, cooked

200 g fine green beans trimmed

1 finely chopped onion

Butter to sauté

2 dsp chopped finely oregano

1/3 tsp salt

200 – 250 g Swiss raclette cheese cut into slices

Garnish: a few fresh oregano leaves

1. Cut corn from the cob.
2. Cut green beans into 2 cm pieces, cook briefly in salt water so they remain crunchy. Cool under running water and leave to drain.
3. In a pan, sauté onions in butter until they are transparent. Add sweet corn, beans, oregano and salt. Mix well.
4. Divide sweet corn ragout over the grill pans. Place a slice of raclette cheese on top. Grill.

Raclette Fish Treat

Sugar snap peas (mange-tout) with smoked trout

Ingredients for 8 – 10 grill pans

250 g sugar snap peas (mange-tout) trimmed
1 spring onion (with shoots) sliced into fine rings
Butter to sauté
2 dsp lemon melisse finely chopped
2 tsp peppercorns, lightly pressed
Salt
4 smoked trout filets
200 – 250 g Swiss raclette cheese cut into slices

1. Cook the sugar snap peas briefly in salt water so they remain crunchy. Cool under cold running water and leave to drain.
2. In a pan, briefly sauté the spring onions in butter. Cool and add to the sugar snap peas (mange-tout), lemon melisse and pepper. Add salt to taste.
3. Cut the smoked trout filets in two.
4. Divide the sugar snap peas (mange-tout) mix over the grill pans. Place the trout filet over the mix then a slice of raclette cheese on top. Grill.

Flower Power Raclette

Filled zucchini flowers

Ingredients for 8 – 10 grill pans

8 zucchini flowers with mini zucchinis attached
200 g mushrooms
1 finely chopped shallot
1 pressed clove of garlic
2 tsp fresh thyme leaves
Butter to sauté
Salt and ground pepper
200 – 250 g Swiss raclette cheese cut into slices
Garnish: 8 thyme branches

1. Cut each mini zucchini from their flower and finely chop. Chop the mushrooms and shallot finely and mix with the chopped zucchini. Add the chopped mix, garlic, thyme and butter into a pan and sauté for approx. 4 minutes. Salt and pepper to taste, leave to cool.
2. Carefully open the zucchini flowers, remove the stigma etc. and fill with the cooled vegetable mix.
3. Place the remaining mix in the grill pans, place a filled flower in each pan and cover with a slice of raclette cheese and grill. Garnish with the thyme branches.



Tutti Frutti Raclette

Valais apricots on silverbeet

Ingredients for 8 – 10 grill pans

300 g large silverbeet leaves (côtes de bette) trimmed

1 onion chopped finely

Butter to sauté

1 dl vegetable stock

Salt and ground pepper

8 ripe but firm apricots

1 dsp lemon juice

50 g dried beef or smoked schinken (ham)

200 – 250 g Swiss raclette cheese cut into slices

1. Cut silverbeet leaves in 1 cm wide strips. In a pan sauté onions and silverbeet in butter until they are transparent. Add stock, cover and cook for 10 minutes. Remove cover and reduce until only 1 dsp of liquid remains. Salt and pepper to taste. Cool.
2. Halve the apricots, remove the stone, coarsely chop and mix with the lemon juice.
3. Divide the silverbeet over the pans. Add the apricots and meat pieces to the pans and cover with a slice of raclette cheese. Grill.

Rocket Raclette

Crusty Rocket

Ingredients for 8 – 10 grill pans

8 baguette slices - 1 cm thick, cut on the angle

70 g rocket leaves, trimmed

1 pressed clove of garlic

2 dsp rapeseed oil

1 dsp hazelnut or rapeseed oil

1/3 tsp salt and a little ground pepper

200 – 250 g Swiss raclette cheese cut into slices

4 tsp coarsely chopped hazelnuts

1. Place baguette slices on an oven tray and bake at 200°C for approx. 10 minutes until golden brown. Remove and cool.
2. Keep a handful of rocket aside for garnish. Finely chop the remaining rocket with the garlic. Add the rapeseed and hazelnut oil plus salt and pepper.
3. Place baguette slices in each grill pan. Spread on the rocket mix. Place raclette cheese slices over the top and grill. Garnish with the remaining fresh rocket.



Raclette can even be prepared without a grill.

Swiss raclette tastes great even when prepared other than the traditional way using a grill. It really would be a pity when after a raclette party there was no raclette cheese left, as we have some great recipes for the rest. Always buy that little bit extra.

Spätzli For Your Treasured One

Summer herb spätzli with cucumber

Gratin dish 25 – 30 cm long

Spätzli dough

400 g flour

1½ tsp salt

3 dsp parsley, finely chopped

1 dsp estragon, finely chopped

1dsp dill, finely chopped

2 dl milk

4 eggs

2 cucumbers, peeled

1 dsp rapeseed oil

Butter for the dish

250 g Swiss raclette cheese cut into slices

Garnish: fresh parsley, estragon and dill

1. Mix the flour, salt and herbs. Beat the eggs and milk well. Add to the flour, mix well. Knead until the dough is aerated and has a smooth surface. Cover in a bowl and leave 30 minutes at room temperature.
2. Bring a large pot of salt water to the boil. Using a flat knife draw portions of the dough over a damp chopping board. Add the thin dough strips directly into the boiling water. Remove immediately the floating strips with a sieve and cool in a bowl of cold water. Drain.
3. Cut the cucumber in half along its length and remove the seeds with a teaspoon. Cut the halves into fine slices. Add together with the spätzli and oil into the gratin form.
4. Sprinkle with raclette cheese and place in a the middle of the oven preheated to 200°C. Bake for 20 minutes.
5. Garnish with the remaining fresh herbs.



Tips and tricks for a successful raclette ...

Only scrape the raclette cheese rind using the top edge of knife. Do not remove the rind as it adds flavour. When grilled it becomes crunchy.

If the spaces in the raclette grill under the element are taken: simply place a slice of raclette cheese in the grill pan and add the remaining ingredients. Place on top of the raclette grill so that the grill pan is heated from below.

A dry white wine is traditionally served with a raclette. A light red or a cold beer goes equally well. To help with the digestion a black or herb tea is ideal.

As an entrée, a seasonal salad can be served and to finish a fruit salad.

...without the hangover.

As a between meal snack, raclette cheese can be melted in the microwave or electric oven.

Leave the grill pans in cold water for a couple of hours after use. Baked on cheese is quickly washed away.

An orange or lemon covered in cloves helps remove the smell left after a raclette evening.

Raclette cheese rests can be wrapped in alu-foil and frozen until needed.



Swiss Raclette – natural as nature intended.

Original Swiss raclette cheese is made according to the traditional recipe with considerable craftsmanship and aged in ideal conditions until it acquires its full flavour. Swiss raclette cheese is guaranteed free from additives and is made with a culture which has not been genetically modified. The proof is in the excellent melting qualities and flavourful aroma.

The raclette Suisse logo guarantees the Swiss origin and excellent quality of the cheese. Swiss raclette cheese is available in many different forms – traditional, biological, or aged in caves. Also available with added peppercorns, paprika or garlic.



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