

# Cooking with Raclette



Raclette Cheese



A nice piece of Swiss Raclette  
Cheese to melt  
with a lot of delicious ingredients  
at home  
in the handy pans  
in the garden on the grill  
over the open fire

Fancy a change, a treat,  
something out of the ordinary?

Here's how: Cooking with  
Raclette Cheese!

Raclette Suisse presents  
11 new and savoury recipes:

11 x for something  
completely different!

11 x fast  
11 x straightforward  
11 x surprising

Just give it a try- you will be  
thrilled.  
Raclette Suisse – a real treat.

Enjoy!



# Tortellini Cupcake with Spinach

*Butter for the tin*

*2 tablespoons coarse bread crumbs*

*1 onion, finely chopped*

*butter to steam*

*250 g spinach leaves, washed, drained*

*500 g ready-made tortellini*

*150 g Swiss Raclette cheese, cut into small cubes*

*Glaze:*

*150 g Swiss Raclette cheese, cut into small cubes*

*1,8 dl sour milk*

*2 tablespoons flour*

*2 eggs*

*1/2 teaspoon salt*

*freshly ground pepper*

*1 pinch of nutmeg*

*some salad dressing of your choice*

For 2 cupcake tins of 17 cm ø or 7-dl contents

1. Grease the tin with butter, spread with bread crumbs, put to chill.
2. Steam onions in butter, add 150 g of spinach and steam while stirring until leaves have become limp, put into a sifter, let drip-dry thoroughly.

3. Mix all the ingredients for the glaze, add spinach and tortellini and put mixture into the tins. Bake for 20–30 minutes on the centre rack of the oven pre-heated to 200 °C.

4. Put remaining spinach with cheese cubes onto plates, sprinkle with dressing, add cupcakes, serve hot.

**Tips:**

- Bake tortellini mixture in a springform pan of ø 18 cm for 30–35 minutes on the centre rack of the oven pre-heated to 200 °C.
- Instead of spinach, use rucola.



# Fluffy Raclette Soufflé

*butter for cups or tins*  
*2 dl milk*  
*2 tablespoons flour*  
*2 eggs*  
*200 g Swiss Raclette cheese*  
*1 bunch of chives, finely snipped*  
*1 pinch of salt*  
*freshly ground pepper*  
*1 pinch of nutmeg*



For 2 large coffee cups or 5 dl soufflé tins

1. Grease coffee cups or tins with butter, put to chill.

2. Mix milk with flour, bring to the boil by whisking mixture continuously, remove from cooker. Separate eggs, gradually fold egg yolk into milky mixture and stir gently. Grate Raclette cheese with the potato grater, add cheese and chives to the mixture, mix thoroughly and season.

3. Beat egg whites stiffly and gently fold into cheese mixture. Pour cheese mixture into cups or tins and bake for 15–20 minutes on the centre rack of the oven pre-heated to 200 °C. Remove soufflé from oven and serve immediately.

Tips:

- Serve rolls with cress and radish to the soufflé.
- The soufflé mixture may also be baked in a large 15-cm diameter soufflé tin. The baking time will then be 25–30 minutes.

# Chicken Tortillas with Raclette

*250 g chicken breasts*  
*1/4 teaspoon salt*  
*freshly ground pepper*  
*frying butter or frying cream*  
*350 g ready-seasoned frozen vegetable mix, e.g. «Provence» mix*  
*250 g Swiss Raclette cheese, cut into small cubes*  
*4 wheat tortillas, ready-made, available from large retailers*



Serves 2

1. Cut chicken breasts into thin slices, season, slowly fry in frying butter. Add frozen vegetable mix, stir mix in the pan until defrosted, pour vegetables and chicken into a sifter, let drain and cool.

2. Add cheese cubes, mix all the ingredients, spread onto tortillas, roll them up. Wrap the tortillas in baking or greaseproof paper and chill until ready to be served.

3. Heat up wrapped tortillas in the microwave oven at full power for 2 minutes. Cut wrapped tortillas diagonally in half and serve immediately.

Tips:

- Instead of tortillas, use 4-cm thick omelettes.
- Heat up wrapped tortillas for 10–15 minutes on the centre rack of the oven pre-heated to 150 °C.





## Raclette Pear Salad

*50 g walnuts, shells removed  
150 g lamb's lettuce  
250 g Swiss Raclette cheese  
2 firm pears  
frying butter or frying cream  
some slices of bread,  
e.g. walnut bread*

*some salad dressing of your  
choice*

Serves 2

1. Roast walnuts in a frying pan without any fat until they impart a nice strong smell. Put onto a plate, let cool.

2. Thoroughly wash lamb's lettuce, let drain, put into 2 soup plates. Cut Raclette cheese into pins, mix with walnuts and salad.

3. Cut pears into slices, remove core, slowly fry in frying butter. Wedge pear slices into salad, sprinkle with dressing, serve with bread.

# Raclette Quesadillas

250 g Swiss Raclette cheese  
1 yellow pepper bell  
3 spring onions  
4 tortillas, ready-made, available at large retailers  
finely ground pepper



Serves 2

1. Grate Raclette cheese with potato grater. Peel pepper bell, remove seeds, cut into small cubes. Cut spring onions and green stalks into thin rings. Loosely mix all the ingredients.
2. Unfold tortillas, spread the stuffing on each of the four tortilla halves, generously season with pepper, fold and firmly press down the edges. Put onto baking tray lined with waxed paper.

3. Bake quesadillas for 5–6 minutes on the centre rack of the oven pre-heated to 200 °C or fry them on both sides in a coated frying pan until the Raclette cheese starts melting. Serve immediately.

Tips:

- Serve with salad.
- Instead of wheat tortillas, use thick omelettes.

# Wine Baguette with Mushrooms

1 baguette  
4 tablespoons white wine  
1 tablespoon Italian parsley, coarsely chopped  
2 spring onions  
250 g Swiss Raclette cheese  
1 teaspoon dried thyme  
150 g brown button mushrooms, cleaned  
freshly ground pepper



Serves 2

1. Cut baguette both lengthwise and crosswise, sprinkle cut surfaces with white wine and parsley.
2. Cut spring onions and green stalks into thin rings. Grate Raclette cheese with the potato grater. Mix both ingredients, spread onto the cut surfaces of the baguette and sprinkle with thyme.

3. Cut mushrooms in half, wedge into the Raclette cheese, season. Brown for 8 minutes on the centre rack of the oven pre-heated to 200 °C, serve hot.

2 baby lettuce or 1 small lettuce  
salt  
250 g Swiss Raclette cheese, cut  
into slices  
2–4 figs, depending on size  
freshly ground pepper  
4 loaves ready-to-bake pitta  
bread, available at large retailers  
soft butter  
1 teaspoon curry powder  
1 tablespoon sunflower seeds

## Fig Raclette with Pitta Spice Quarters



Serves 2

1. Remove withered leaves and stalk from lettuce. Cut crosswise into wide strips, wash, let drain thoroughly, put into 2 small gratin tins or soup plates. Season with a generous pinch of salt, spread Raclette slices over lettuce. Cut figs into small slices, spread over Raclette cheese, season with pepper.

2. Spread butter onto top surface of pitta bread, dust with curry powder using a sifter, sprinkle with sunflower seeds. Heat up in microwave oven at full power for 30–40 seconds. Remove from oven and cut into halves.

3. Heat up fig Raclette in microwave oven at full power for 50–60 seconds until Raclette cheese has melted, serve immediately with pitta bread.

Tips:

- Instead of pitta bread, use any other kind of bread slices.
- Instead of lettuce, use small China cabbage (does not need washing).
- Instead of figs, use pears, plums, apricots or peaches.

# Vegetable Potato Gratin

300 g ready-seasoned frozen  
vegetable mix, e.g. «Provence» mix  
1 bag of instant mashed potatoes for  
2–3 helpings  
200 g Swiss Raclette cheese  
freshly ground pepper  
1 bunch of chives, coarsely snipped



Serves 2

1. Defrost vegetable mix in microwave oven.

2. Prepare mashed potatoes according to instructions on bag, put into 2 small gratin tins or soup plates. Cut Raclette cheese into pins, put half of them on mashed potatoes. Spread vegetable mix onto it and layer with remaining Raclette cheese.

3. Heat in microwave oven at full power until Raclette cheese has melted and vegetables have become hot. Season, sprinkle with chives, serve immediately.

Tip:  
The mixture au gratin may also be browned for 8–10 minutes in an oven pre-heated to 200 °C.

# Couscous Raclette

2 aubergines approx. 500 g  
a little white wine  
1 spring onion  
1,5 dl vegetable bouillon  
4 dl tomato sauce, ready-made  
1 teaspoon dried herbs of the  
Provence  
freshly ground pepper  
80 g couscous  
200 g Swiss Raclette cheese  
250 g cherry tomatoes



Serves 2

1. Cut aubergines in half lengthwise, empty with spoon leaving a 1-cm wide rim. Brush emptied aubergines with white wine.

2. Cut spring onion and green stalk into thin rings. Bring aubergine pulp with vegetable bouillon, 1 dl of tomato sauce, spring onions, herbs and pepper to the boil. Add couscous in a steady trickle, remove from cooker and let swell for 7 minutes.

3. Cut 2/3 of the Raclette cheese into small cubes, 1/3 into rods. Mix cheese cubes with couscous and fill aubergine halves with the mixture. Cut cherry tomatoes into half and press them into couscous. Put cheese rods onto aubergines and brown for 5–8 minutes on the centre rack of the oven pre-heated to 200 °C.

4. Heat up remaining tomato sauce and serve with aubergines.





## Zucchini Raclette Pie

*Waxed paper for the baking tray  
1 round rolled-out ready-mixed  
dough, 270 g*

*Glaze:*

*2 dl milk*

*3 tablespoon flour*

*3 eggs*

*1/2 teaspoon salt*

*freshly ground pepper*

*2 teaspoons herbs of the Provence*

*250 g Swiss Raclette cheese*

*1 spring onion*

*3 straight zucchini, 200 g*

For a baking tray of 24 cm ø

1. Line baking tray with waxed paper and dough, repeatedly puncture dough with fork, put to chill.

2. Mix milk, flour, eggs, salt, pepper and herbs. Grate Raclette cheese with the potato grater and add to mixture. Cut spring onion and green stalk into thin rings and add to mixture. Thoroughly mix all the ingredients and spread onto the dough.

3. Cut zucchini lengthwise into thin slices with a peeler or vegetable slicer and put the slices in a criss-cross pattern onto the pie. Bake for 30–35 minutes on the lowest rack of the oven pre-heated to 200 °C, serve hot.

400 g very small potatoes  
(Raclette or frying potatoes)  
1 pinch of salt  
400 g Swiss Raclette cheese

freshly ground pepper  
paprika powder

Classic garnishing:  
gherkins  
onions in vinegar  
mixed pickles

## Original Raclette Recipe



The fix-it-fast classic out of the microwave oven

Serves 2

1. Wash potatoes thoroughly, leave wet and put into a china or glass bowl, mix with a pinch of salt, cover with microwave film. Cook in microwave oven at full power for 10 minutes. Line a basket or bowl with a napkin, put hot potatoes into it and cover with napkin to keep hot.

2. Put garnishing into small bowls and onto table together with spices. Put 2–3 slices of Raclette cheese onto plates, melt them in microwave oven at full power for 30–40 seconds, serve immediately.

Tip:  
Instead of microwave film, use ordinary clear film and punch a few small holes into it with the tip of a knife.

## **Raclette Suisse – a real treat**

The Raclette Suisse label stands for cheese of Swiss origine and impeccable cheese quality.

Raclette Suisse does not contain any additives or rennet components with genetically modified organisms.

Raclette Suisse is characterised by its spicy aroma and excellent meltability.

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