



Swiss Raclette. A pure melting pleasure.

According to written documents from monasteries in Ob- and Nidwalden the shepherds of the original Swiss cantons drew new strength from a tasty Raclette in convivial company as far back as the 12th century. They exposed half a cheese loaf to the heat of the oven and scraped off the melted cheese for a wholesome meal. In the Valais the first written mention of this kind of cheese preparation appeared in the year 1574. And Johanna Spyri makes reference to Raclette in her book «Heidi» with «roasting cheese on the spit». In those regions cheese was long held to be the most important staple food for herdsman and shepherds. It was only in the 20th century that this farmer's meal came down from the Alps to the valleys and quickly became one of the most popular Swiss national dishes. The name comes from the notion of stripping or scraping – in French «racler» – the melted cheese from the loaf.

Nothing much has changed in the method of preparing the Swiss national dish «Raclette», and the recipe has remained simple: one takes a fine piece of Swiss Raclette cheese, a few garnishes and a glass of wine or a cup of tea – good spirits and conviviality among friends is guaranteed.



Feel like tasting the «hottest» Swiss cheese?

Raclette Suisse, the Swiss Raclette cheese, can be distinguished from other cheeses by its full flavoured taste, its fine melting qualities and its entirely natural method of production. The Raclette Suisse brand is a guarantee of its Swiss origins and the impeccable quality of the cheese.

Production areas

Several alpine cantons.

Product description

Full-fat, finely melting, semi-hard cheese made from raw or pasteurized cow's milk, without additives. Special bacterial cultures ensure optimal maturation and create the desired melting qualities.

Taste

Pure, mild, increasingly aromatic with ripening.

Optimal maturation

3 – 5 months.

Average nutritional values per 100 g

Water	42 g	Minerals	4 g
Protein	26 g	Calories	340 kcal
Fat	28 g	Joules	1424 kJ





Raclette Suisse. Useful tips.



Preparation	Reckon on 200 to 250 g of cheese per person and the same quantity of jacket potatoes. Boil the potatoes in the skin for about 30 minutes until they are just slightly soft. Cut the cheese into raclette tray-sized portions, put the pepper mill, spices, and side-dishes on the table, and you are ready to go!
Side-dishes	Suitable side-dishes are fresh herbs and salads, juicy vegetables such as peperoni, gherkins, tomatoes, corn on the cob, and, of course, mustard syrup fruit, mushrooms, fresh fruit, nuts etc.
Accompanying drinks	A full-bodied white, a rosé, or a light red wine are the ideal accompaniment to a cosy raclette meal. Light ale is also suitable. Connoisseurs in the know recommend herb tea or black tea as these stimulate the digestion.
Dessert	Fresh fruit salad or refreshing fruit sorbet round o the meal perfectly.
Leftovers	Left over slices of raclette cheese are ideal for cheese sandwiches and salads, as also for soufflés and welsh rarebit. Raclette cheese stays fresh for eight days in cling foil, or for around two months when vacuum-packed.
Washed up in no time	Place the crockery, raclette trays and cutlery to soak in cold water, then either lightly pre-wash and place in the dishwasher, or wash in hot water with washing-up liquid. Wipe the raclette machine off with a damp cloth and a drop of washing-up liquid.
The cure for cheese smells	A lemon or an orange spiked with cloves gets rid of all cheese smells overnight.
Raclette machines	
Traditional	The traditional one is a purpose-made central grill. The individual portions are scraped off the half or quarter wheels of cheese placed under the grill.
Quick and simple	The quick and simple one is a communal grill under which pre-cut slices are placed in individual trays, or a re-proof electric or microwave oven.
For something different	An outdoor cheese grill for the balcony and garden.