

Raclette

*tastes good in
any season*



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Raclette tastes good in any season

Whoever thinks that Raclette can only be enjoyed in winter is, fortunately, very much mistaken! The popular Swiss national dish tastes good in any season!

The proof – in this collection of recipes with trendy pan dishes, tasty soufflés, pretty cocktail snacks and colourful barbecue variations you'll find ideas for new moments of pleasure in any season.

The best thing about year-round Raclette pleasure is that it is always convivial and above all suitable for everyday fun. Whether enjoyed in an evening twosome with tortilla chips in the light of a candle oven, prepared as a popular gratin for the whole family or served with special accompaniment at Christmas time – with Raclette there's something to suit everyone.

Even vegetarians and people suffering from lactose intolerance* can enjoy our fine Raclette cheese on its own or combined with fruits, vegetables or noble herbs without hesitation.

Let yourself be inspired by our recipe ideas, and experience these 15 wonderful moments of Raclette pleasure throughout the year!

Everything you need for your Raclette party can be found on raclette-suisse.ch, – including free invitation cards for guests, various ovens, decorations or herbs, other exciting recipe ideas, tips and special offers. And why not drop in on our Facebook or Instagram channel?

* Lactose intolerance:
further information on
raclette-suisse.ch/raclette



Spring fever

The pleasure of Raclette can be richly diverse: conjure up the spring on your plate with these ingeniously simple recipe ideas.



Raclette with passion fruit

VEGGIE 

⌚ PREPARATION: 10 MINS

For 4 serves

- 1 Raclette grill and trays
- 800 g Raclette cheese, sliced
- 4 passion fruits
- 1 kg parboiled potatoes, hot

Preparation

- 1 Place Raclette cheese in tray, let melt. Halve passion fruit, use a spoon to remove seeds into a bowl. Arrange on melted cheese.
- 2 Serve with potatoes.





Wraps with Raclette cheese

🕒 PREPARATION: 15 MINS, COOKING TIME: 15 MINS

For 8 serves

- 1 oven-sized baking sheet
- Baking paper
- Toothpicks
- Napkins

1 pack of 8 soft wheat tortillas

Filling

- 250 g Raclette cheese slices, cut into stalks
- 8 dried tomatoes in oil, cut into strips
- 80 g Chirat gherkins, sliced
- ½ white leek stalk, cut into thin rings
- 100 g sliced ham, cut into strips
- 4 tbsp herb pesto

Preparation

- 1 Preheat conventional oven to 180°C (convection oven to 160°C).
- 2 Arrange all ingredients in the middle of the tortilla and top with pesto. Fold the underside over, roll up from the side and secure with toothpicks.
- 3 Cook for 15–20 minutes on the second lowest rack in the preheated oven.
- 4 Wrap up in napkins and serve.

Tip To keep the cheese from running out, place a small gratin dish on the baking sheet and lean wraps at an angle during cooking.



Flammkuchen (tarte flambée) with bacon and Raclette

🕒 PREPARATION: 10 MINS, COOKING TIME: 15 MINS

For 4 serves

- 1 pack of square rolled-out Flammenkuchen dough, two 160g sheets
- 100 g crème fraîche
- 130 g Raclette cheese, in small cubes
- 1 pepper diced
- 1–2 spring onions, in rings
- 8–18 bacon slices
- Freshly ground pepper

Preparation

- 1 Place Flammenkuchen dough on a baking sheet lined with baking paper. Spread with crème fraîche. Top with Raclette cheese, diced pepper, onions and bacon.
- 2 Bake for 10–15 mins in the lower part of an oven preheated to 250°C. Add pepper.

Summertime is barbecue time

The perfect time to try out something new! Our Raclette cheese is also great for barbecues. Thanks to the practical grill pans, cheese fans no longer need to go without their melted Raclette cheese ...



Mediterranean Raclette with chicken

⌚ PREPARATION: 20 MINS

For 4 serves

4 Raclette grill trays

600 g sliced Raclette cheese

2 chicken breasts

250 g halved cherry tomatoes

2 finely sliced peppers

1 bunch basil

Pepper and paprika

Preparation

1 Season chicken breast and grill covered over medium heat or at medium level (approx. 200°C) for about 5 minutes on each side.

2 Cut grilled chicken breasts into slices. Place Raclette cheese in a grill tray and top with chicken breast, cherry tomatoes and peppers. Let Raclette cheese melt, then garnish with basil. Season.

Tip Serve with jacket potatoes from the grill (cooking time – around 30 minutes).



Vegetarian Mediterranean Raclette

VEGGIE

⌚ PREPARATION: 8 MINS

For 4 serves

- 4 Raclette grill trays
- 800g Raclette cheese, sliced
- 1 bunch bunched onions, in strips
- 1 pack whole olives
- 1 glass dried tomatoes in oil
- Pepper and paprika

Preparation

Place Raclette cheese in trays and top with bunched onions, olives and tomatoes. Let cheese melt. Season.

Tip Serve with «Gschwellti» (jacket potatoes/ potatoes baked in their skins).



Sausage and cheese salad with Raclette to go

⌚ PREPARATION: 20 MINS

For 4 serves

- 4 preserving jars of around 5 dl
- Salad dressing**
- 4 tbsp vinegar
- 2 tsp mustard
- Salt and pepper
- 5 tbsp oil
- 300 g Raclette cheese, in sticks
- 2 cervelat sausages, peeled and sliced
- 1–2 spring onions, including the green part, sliced into fine rings
- ½ cucumber, halved lengthwise, in slices
- 200 g halved cherry tomatoes
- 1 handful cress or watercress

Preparation

- 1 Salad dressing: mix all ingredients together.
- 2 Add remaining ingredients and mix.


RACLETTE CHEESE,
ALSO A TREAT
WHEN SERVED COLD

Favourite recipes for autumn

Whether on a long hike or at home in good company, with these recipes autumn has even more to offer.



Tortilla chips trays with Raclette cheese

VEGGIE 

⌚ PREPARATION: 10 MINS

For 4 serves

2 portable Raclette ovens and trays

800 g sliced Raclette

200 g canned kidney beans

200 g canned corn kernels

1 glass pearl onions

1 glass gherkins

1 glass balsamic onions

1 pack tortilla chips

1 salsa sauce, according to taste



Preparation

1 Pour kidney beans and corn kernels into trays. Top with cheese and let melt in Raclette oven or on grill.

2 Serve with pickled vegetables, tortilla chips and salsa sauce.

NoFoodWaste tip Leftover kidney beans and corn kernels are perfect for a salad.



Aperitif skewers with Raclette cheese

VEGGIE

⌚ PREPARATION: 20 MINS

For 8 skewers

- 8 wooden skewers
- 300 g Raclette cheese from the block, diced
- 8 dates
- 1 handful white grapes
- 8 dried apricots
- 2–3 fresh figs

Preparation

Decorate skewers with ingredients.

Tip for additional ingredients (depending on season) Cherry tomatoes, olives, pickled tomatoes, peppers, radishes, strawberries, nectarines, melons or mangos.



Potato-pear gratin with Raclette

VEGGIE

⌚ PREPARATION: ABOUT 20 MINS, COOKING TIME: ABOUT 20 MINS

For 4 serves

- 4 small gratin dishes or 1 large one
- 500 g parboiled potatoes, sliced
- 500 g ripe pears, sliced
- 300 g Raclette cheese, sliced
- Some walnut kernels or peanuts
- Freshly ground pepper

Preparation

- 1 Place potatoes and pears in gratin dishes and top with Raclette cheese. Add nuts.
- 2 Cook for 15–20 minutes in the middle of an oven preheated to 200°C.
- 3 Remove and add pepper.



Convivial throughout the winter

Enchant your winter dishes: whether potato gratin, rösti or cheese toast – with our fine Raclette cheese these classics turn into a new tasty revelation.

Potato gratin with Raclette



⌚ PREPARATION: 20 MINS, COOKING TIME: ABOUT 50 MINS

For 4 serves

1 ovenproof baking dish of approx. 2 l

1 kg mealy potatoes (raw)

300 g Raclette cheese, coarsely grated
or cubed

2 chopped garlic cloves

Topping

4 dl milk

1 dl cream

1,5 tsp salt

2 pinches nutmeg

Garnish

A bit lightly crushed «Saint Luc» spice
mixture or pepper

Preparation

1 Preheat conventional oven to 200°C (convection oven to around 180°C). Cut potatoes into even 2–3 mm slices. Layer into a baking dish along with half of the cheese and garlic.

2 Topping: mix milk, cream, salt and nutmeg together and pour over potatoes.

3 Cook for 50–60 minutes on the second lowest oven rack. 5 minutes before the end, spread the remaining Raclette cheese over the gratin and let melt.

4 Garnish before serving.

Tip Insert a knife into the dish to see if it is done.



A VIDEO COOKING GUIDE TO THIS
RECIPE CAN BE FOUND ON
RACLETTE-SUISSE.CH/RECIPES



Raclette with Rösti and bacon

🕒 PREPARATION: 20 MINS

For 4 serves

Raclette grill and trays

800 g Raclette cheese, sliced

4–8 parboiled potatoes, grated with a Rösti grater

2–4 tbsp clarified butter or oil

8 bacon slices, in wide strips

Chirat pickled vegetables, e.g. mixed pickles, baby corn or pearl onions
Pepper

Preparation

1 Mix potato together with clarified butter or oil. Place in Raclette tray and grill.

2 Top with Raclette cheese and bacon, let melt. Serve with pickled vegetables.



Cheese slices with Raclette and onion topping

VEGGIE

🕒 PREPARATION: 15 MINS, COOKING TIME: ABOUT 15 MINS

For 4 serves

1–2 gratin dishes or 1 ovenproof baking tray

Onion topping

3 red onions, cut into strips

2 tbsp oil for frying

3 tbsp balsamic vinegar, red or white

2 tsp raw sugar

$\frac{1}{2}$ cinnamon stick

2 ground cloves

Freshly ground pepper

1 pinch salt

Cheese slices

8 slices of stale bread

1 dl white wine

8 ham slices

500 g sliced Raclette cheese

Freshly ground pepper

Thyme as garnish

Preparation

1 Topping: sauté onions, add all other ingredients, let simmer briefly.

2 Cheese slices: preheat convention oven to 220°C (convection oven to around 200°C).

3 Place bread in gratin dish or on baking tray, sprinkle with wine and top with ham and Raclette cheese.

4 Cook on the second lowest rack of the preheated oven for around 15 minutes, until the cheese has melted. Remove, spread onion topping on bread, season with pepper, garnish.



A VIDEO COOKING GUIDE TO THIS
RECIPE CAN BE FOUND ON
[RACLETTE-SUISSE.CH/RECIPES](https://raclette-suisse.ch/recipes)



For enjoyable holidays

Raclette is the perfect dish for Christmas and New Year! The traditional holiday fun is quick to prepare, the fine cheese tastes good to everyone and goes wonderfully with all kinds of accompaniment.

And what's more: the host can relax and devote him/herself to the guests, in line with our motto «Raclette isch guet und git e gueti Luune» (Raclette is great and puts you in a good mood).

Party bread with Raclette cheese



⌚ PREPARATION: 20 MINS, COOKING TIME: 25–30 MINS

Serves 4–8 as an appetiser

Baking paper

1 baking sheet

1 loaf of bread, approx. 500 g

Butter mixture

2–3 pressed garlic cloves

3 tbsp chopped parsley

50 g soft butter

Freshly ground pepper

½ tsp salt

300 g sliced Raclette cheese, quartered

Preparation

1 Bread: cut deep grooves into the bread about 2 cm apart, first lengthwise then diagonally, creating a crosshatch pattern. The cuts should be as deep as possible without cutting all the way through the bread.

2 Butter mixture: mix garlic, parsley, butter, pepper and salt together using a fork.

3 Preheat convection oven to 190°C (convection oven to 170°C). Stuff the Raclette cheese slices lengthwise and crosswise deep into the grooves in the bread.

4 Place bread on baking paper and smear the butter mixture evenly on the bread and in the grooves. Cook for 25–30 minutes on the second lowest oven rack.

5 Serve pull-apart bread on the baking paper. Pull away bread cubes by hand. Cut or break apart.

Tip Stuff bread grooves with ham as well as cheese.



Raclette with pomegranate and citrus fruits

VEGGIE 

⌚ PREPARATION: 20 MINS

For 4 serves

1 Raclette oven and trays

800 g sliced Raclette cheese

2–4 citrus fruits, e.g. oranges, grapefruit or lemons

1 pitted pomegranate
Pink pepper

1 kg parboiled potatoes, hot

Preparation

1 Fillet or peel 1 citrus fruit and cut into slices.

2 Place Raclette cheese in trays, let melt, season. Garnish with citrus slices and pomegranate seeds.

3 Serve with potatoes.

Tip For filleting cut away the top and bottom up to the fruit pulp. Cut away the peel up to the pulp. Then cut out the fillets with a sharp knife between the membranes.



Raclette with truffles and fruits

VEGGIE 

⌚ PREPARATION: 15 MINS

For 4 serves

1 Raclette oven and trays
Possibly truffle grater

800 g sliced Raclette cheese

1–2 red onions, cut into thin strips

2 ripe pears, thinly sliced

2 apples, thinly sliced

1 truffle or truffle pesto
Chilli powder, according to taste

Preparation

1 Place onions, pear and apple slices in small trays and top with Raclette cheese.

2 Melt cheese under the grill or in Raclette oven.

3 Remove mixture from small trays and spread thin truffle slices or truffle pesto on top. Season with a bit of chilli powder.

Tip Truffles and truffle pesto can be found in delicatessens. Truffle pesto can be deep frozen in portions in ice cube trays. If you keep pesto in the fridge, clean glass rim and cover pesto completely with sunflower or rapeseed oil.



Raclette Suisse

Weststrasse 10

CH-3000 Berne 6

Tél. +41 31 359 53 25

info@raclette-suisse.ch

raclette-suisse.ch

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[raclettesuisse](https://www.instagram.com/raclettesuisse)