



# RACLETTE

PREP | SERVES  
30min | 4



## INGREDIENTS

- 1 kg potatoes, freshly cooked in their skin, place in a bowl and cover (*keep warm*)
- 800 g Homecoming or St. Marys Raclette
- paprika, pepper (*to season*)

## Classic Accompaniments

- 200 g sweet pickled onions
- 200 g baby dills

## VARIATIONS

Pickled corn, pickled whole baby beets, pineapple, ham or bacon

## DIRECTIONS

**At the table every person cooks their own raclette**

1. Place cheese, potatoes and accompaniments on the table. Heat the raclette grill.
2. Place slices of cheese in the individual grill pans and melt under the grill.
3. Scrape melted cheese onto plate with wooden spatula.
4. Enjoy with potatoes and accompaniments.

## RACLETTE RECIPE INCLUDES:

Homecoming

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*Recipe created by Jolanda Weber/Stonetown Cheese*

## COOKING TIP

Never pile too much food into your individual raclette pan. The food won't cook evenly during the brief cooking time and the cheese will get brown too quick because it is too close to heating element. Instead, you should grill more of smaller servings.