

Traditional Raclette



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Traditional Raclette



The Cheese

Raclette cheese is a tangy, full-fat, semi-hard cheese made from raw or pasteurised milk, with no additives. You can buy half or quarter rounds of cheese in any good cheese store, or you can order them from the store if necessary. Raclette cheese reaches its optimum maturity after three to four months.



If desired, you can buy raclette cheese with the rind already cleaned. If you can't, then clean the cheese by scraping off the reddish brown outer layer of the rind with a knife.

Preparation



Let the raclette set heat up for about five minutes, then place the cleaned cheese round into the holder. Let the cheese sizzle under the heating element until the cut surface is the way you want it: slightly melted for smaller, more refined raclettes, grilled longer for larger raclettes with a roasted flavour. Tilt the cheese holder and scrape off the raclette with a TTM raclette knife, using the smooth edge of the knife. After about three-four raclettes, there will be a crunchy rind left on the edges of the cut surface. Cut this off with the serrated edge of the knife and serve it along with a raclette. This type of raclette is called "religieuse" because it tastes heavenly.

Raclette should always be eaten hot. It is part of the traditional ritual for the person who has just been served to eat immediately, rather than waiting until everyone has been served. By the way, the "racleur" is the master of ceremonies: he or she operates the device, scrapes the raclettes, and ensures that everything runs smoothly.



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Portions

You can prepare comparatively large portions using traditional sets for half cheese rounds. Smaller portions are easy to make: just scrape off the amount you want from the whole cut surface. For example, you can serve two people at the same time by only scraping half of the surface for each person.

How to store raclette cheese

Small groups of two-six people will generally not be able to use up an entire half round of cheese in one sitting. Small amounts of left-overs can easily be wrapped up and kept in the fridge for two-three weeks. Larger pieces can be stored for up to eight weeks. So it's often worth buying a half round and using it for several meals.

Of course, raclette cheese can also be deep frozen. Simply place the frozen cheese straight into the holder of your raclette set at your next raclette party. The outer layer will melt just as well as when it's not frozen.

Left-overs that can no longer be used for a traditional raclette are certainly not wasted. You can use them to make *Käseschnitte*, an extra-special Swiss version of cheese on toast, or for gratin recipes. Raclette cheese also tastes fantastic cold.



Cheesy smell? No problem.

Simply stud a lemon or orange with cloves, put it on a plate in the dining room, and leave it to work its effect overnight.



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