

Raclette

80–100 Min

Preparation

1. Preheat your raclette grill for 10-15 minutes before everyone sits down. That way, cheese melts faster and meat cooks evenly.
2. Cook potatoes in advance. Boil small firm potatoes with skin earlier in the day, keep them warm in foil or a covered bowl.
3. Set up in stations: cheese, veggies, meats, sauces - it keeps the table organized and easy to reach.
4. Add toasted nuts (like walnuts or pine nuts) for texture.
5. Roasted veggies like broccoli, cauliflower, or sweet potato taste fantastic under melted cheese.
6. Keep it slow and social. Raclette is meant to be enjoyed over time - don't rush it!

Ingredients 4 Portions

= Kotányi Produkte

Cheese

600 g	Raclette cheese (approx. 150–200 g per person)
200 g	Optional: vegan sliced cheese for melting or vegan raclette cheese

Meat, fish and plant based alternatives

250 g	Beef fillet or sirloin
250 g	Chicken breast
200 g	Shrimp or salmon fillet
200 g	Vegan fillet strips
1 package	Smoked or marinated tofu

Vegetables & Side Dishes

600 g	Firm potatoes, or sweet potatoes
1	Bell pepper
1	Zucchini
150 g	Mushrooms
1 can	Corn
1	Onion, red
1 can	Pineapple pieces
1	Broccoli or cauliflower head
	Toasted nuts

Bread

1	Large Baguette or Ciabiatta
	Flatbread or toast

Spices

- Potato Party
- Avocado Love
- Cool Chick
- Little Italy
- Himalayan Salt
- Pepper Black, Ground
- Garlic Granules
- Paprika, Smoked
- Italian Herbs

Sauces & dips

- BBQ Sauce
- Aioli
- Mustard
- Yogurt-herb dip
- Hummus