



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

