

French Raclette

Authentic French Raclette recipe with melted cheese, grilled vegetables, and meats. Perfect for dinner parties and gatherings year-round.

15 min

PREP

15 min

COOK

30 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 potato
- 3 mushroom
- 3 pickled gherkins
- 1 onion
- 3 slice ham
- 1 tsp ketchup
- 1 tsp barbeque sauce

Instructions

1 Prepare the Equipment

Set up your raclette grill on a stable, heat-resistant surface and plug it in. Turn the heating element to medium-high and let it preheat for 8-10 minutes until the grill plate is hot to the touch.

2 Prepare the Cheese

Cut 3 slices of raclette cheese into pieces that fit your raclette trays, about 1/4 inch (6mm) thick. Set aside at room temperature while the grill finishes heating.

3 Cook the Potatoes

Place the whole potatoes in a pot of salted water and bring to a boil over high heat. Cook for 15-20 minutes until tender when pierced with a fork, then drain and keep warm.

4 Grill the Main Ingredients

Place the bacon and sausages on the hot grill plate. Cook the bacon for 3-4 minutes per side until crispy, and the sausages for 8-10 minutes, turning occasionally until browned all over and cooked through.

5 **Add Vegetables**

Add the mushrooms and onions to the grill plate alongside the meat. Cook for 4-5 minutes, stirring occasionally, until the mushrooms are golden and the onions are soft and lightly caramelized.

6 **Melt the Cheese**

Place the prepared cheese pieces in the raclette trays and slide them under the heating element. Heat for 3-4 minutes until the cheese is completely melted and bubbling with a golden top.

7 **Season and Serve**

Season the grilled ingredients with 1 teaspoon salt and 1 teaspoon black pepper. Slice the warm potatoes in half and place on plates.

8 Remove the melted cheese trays and immediately scrape the hot cheese over the sliced potatoes and grilled ingredients. Serve at once while the cheese is still bubbling.

Tips

Plan for about 200g (7 oz) of raclette cheese per person to ensure everyone gets plenty of this rich, satisfying dish.

Keep at least half of your cheese selection as mild raclette varieties, as stronger cheeses can be overwhelming for some guests.

Slice potatoes just before serving to prevent them from drying out, and consider adding potato slices directly to the melting trays.

Cook bacon first to render the fat, which will help cook other ingredients and add flavor to the grill plate.

Don't overcook vegetables and meats on the grill - they should remain tender and flavorful as accompaniments to the rich cheese.

For extra flavor, add a half teaspoon of brined green peppercorns to plain raclette cheese before melting.

Use special potato prongs or forks to hold hot potatoes while peeling, or simply eat them with the skin on for added nutrition.

Transform leftover cheese into a delicious breakfast by melting it over toast with ham under the broiler.