

Fransız Usulü Raclette

Authentic French-style raclette recipe with melted cheese over grilled vegetables and meats. Perfect for dinner parties and family gatherings.

15	15	30	1	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Fransız Usulü Raclette

Malzemeler

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

Yapılış

- Prepare the ingredients**

Wash and dice 4 small potatoes into 1-inch pieces. Slice 3 slices of bacon into bite-sized strips. Cut 3 pieces of vegetables into uniform chunks for even cooking.
- Boil the diced potatoes**

Boil the diced potatoes in salted water over high heat until fork-tender, about 12-15 minutes. Drain thoroughly and set aside.
- Set up the raclette grill**

Preheat your raclette grill to medium-high heat (around 200°C/400°F). Place individual melting pans underneath the heating element to warm.
- Cook the bacon**

Place bacon strips on the grill surface and cook for 3-4 minutes per side until crispy and golden. The rendered fat will help prevent other ingredients from sticking.
- Add the vegetable chunks**

Add the vegetable chunks to the grill surface alongside the bacon. Cook for 5-8 minutes, turning occasionally, until vegetables are tender and lightly charred.
- Melt the cheese**

Place 3 slices of raclette cheese in the individual melting pans. Slide the pans under the heating element and melt for 3-5 minutes until the cheese is bubbly and golden on top.
- Add cooked potatoes**

Add cooked potatoes to the grill surface to warm through, about 2-3 minutes.
- Season and serve**

Sprinkle 1 teaspoon each of salt and pepper over the grilled ingredients. Scrape the melted cheese over the potatoes, bacon, and vegetables.

using a wooden spatula. Serve immediately while hot.

?puçlar?

Use authentic French raclette cheese for the best flavor, but Gruyère, Emmental, or aged cheddar work as substitutes when raclette isn't available.

Plan for approximately 200g of raclette cheese per person when serving as a main course, and have a variety of mild and aged cheeses for different taste preferences.

Cut potatoes and vegetables into uniform, bite-sized pieces to ensure even cooking and easy handling with small spatulas.

Preheat your raclette grill for at least 10 minutes before cooking to ensure proper melting temperature for the cheese portions.

Cook bacon or cured meats first to render fat that will help prevent other ingredients from sticking to the grill surface.

Don't overfill the melting pans with cheese - use thin slices that will melt evenly and won't overflow when heated.

Keep boiled potatoes warm in a covered bowl, and slice them just before serving to prevent them from drying out or becoming tough.

Provide small wooden or heat-resistant spatulas for each guest to safely scrape hot melted cheese from their individual pans.