



MELTING

Hearts

Raclette
RECIPE COLLECTION





Open Faced

HAM, TOMATO AND RACLETTE SANDWICHES

Ingredients

- 4 large slices of bread (Italian or rustic loaf)
- 2 tbsp of whole grain mustard
- 12 ounces of sliced ham
- 2 medium plump tomatoes
- 10 ounces of Mifroma Raclette cheese, thinly sliced

Directions

Place bread slices on baking sheet, and spread whole grain mustard evenly on each piece.

Layer four slices of ham and three tomato slices on each piece of bread.

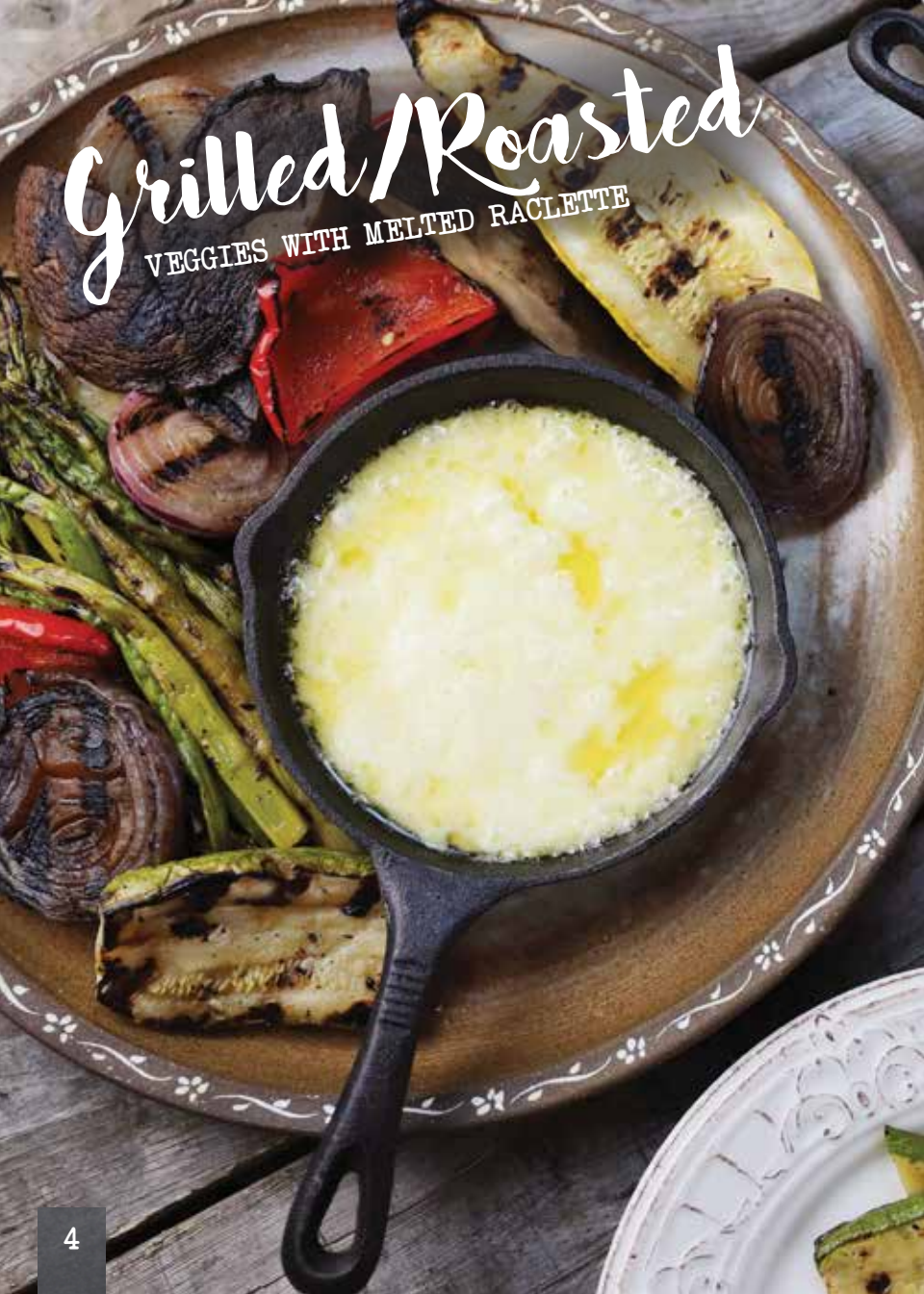
Next, distribute the raclette slices over each sandwich covering all of the tomatoes completely.

Turn oven on to a high broil and place baking tray with sandwiches on top rack.

Broil for 2 minutes or until cheese begins to melt and bubble (please watch carefully while broiling as it cooks very quickly).

Grilled/Roasted

VEGGIES WITH MELTED RACLETTE





Ingredients

- 1 large red onion, thinly sliced
- 1 bunch of asparagus
- 2 red peppers, cut into 4 slices each
- 2 yellow squash, cut vertically into 1/4 inch slices
- 3 portabella mushrooms roughly cut
- 16 ounces of Mifroma Raclette cheese, thinly sliced
- 1 baguette or ciabatta bread, sliced for dipping
- 1/4 cup of olive oil

Directions

Take all vegetables and toss with olive oil, salt, pepper. Coat all vegetables in olive oil, season with salt and pepper.

For Grilling:

Preheat the grill, place vegetables on the grill rack and grill on each side for 10- 15 minutes until they are slightly charred.

For Roasting:

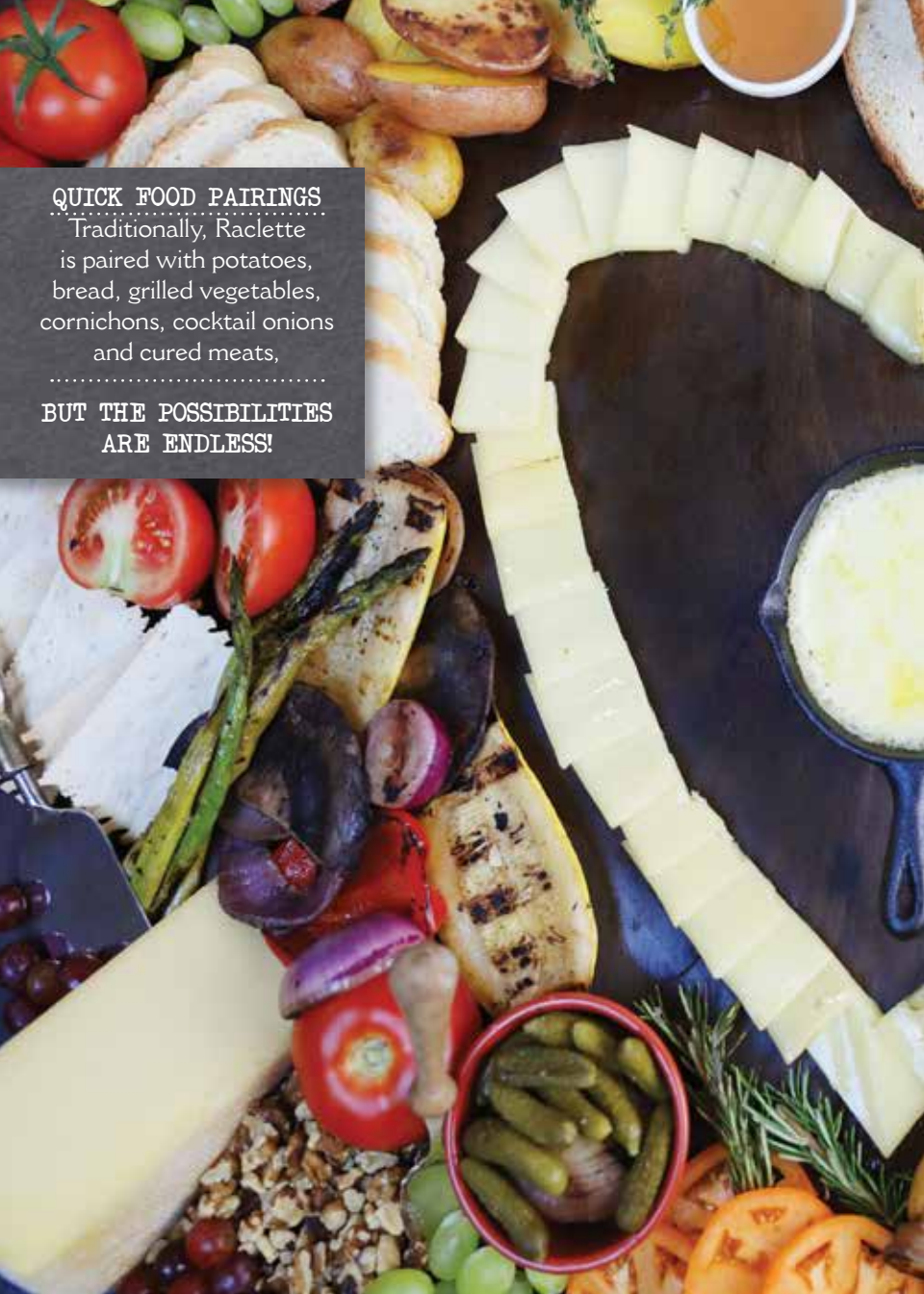
Preheat oven to 450° F.

Place vegetables on a sheet pan and roast for 20 minutes or until slightly browned.

Take raclette and place on a small cast iron skillet or Teflon™ pan. Heat on medium heat (or on grill) until cheese is completely melted. Make sure to stir every 2 minutes.

Place pan on table with a protective heat board or oven mit on the bottom. Serve veggies on a nice communal plate. Serve bread in basket.

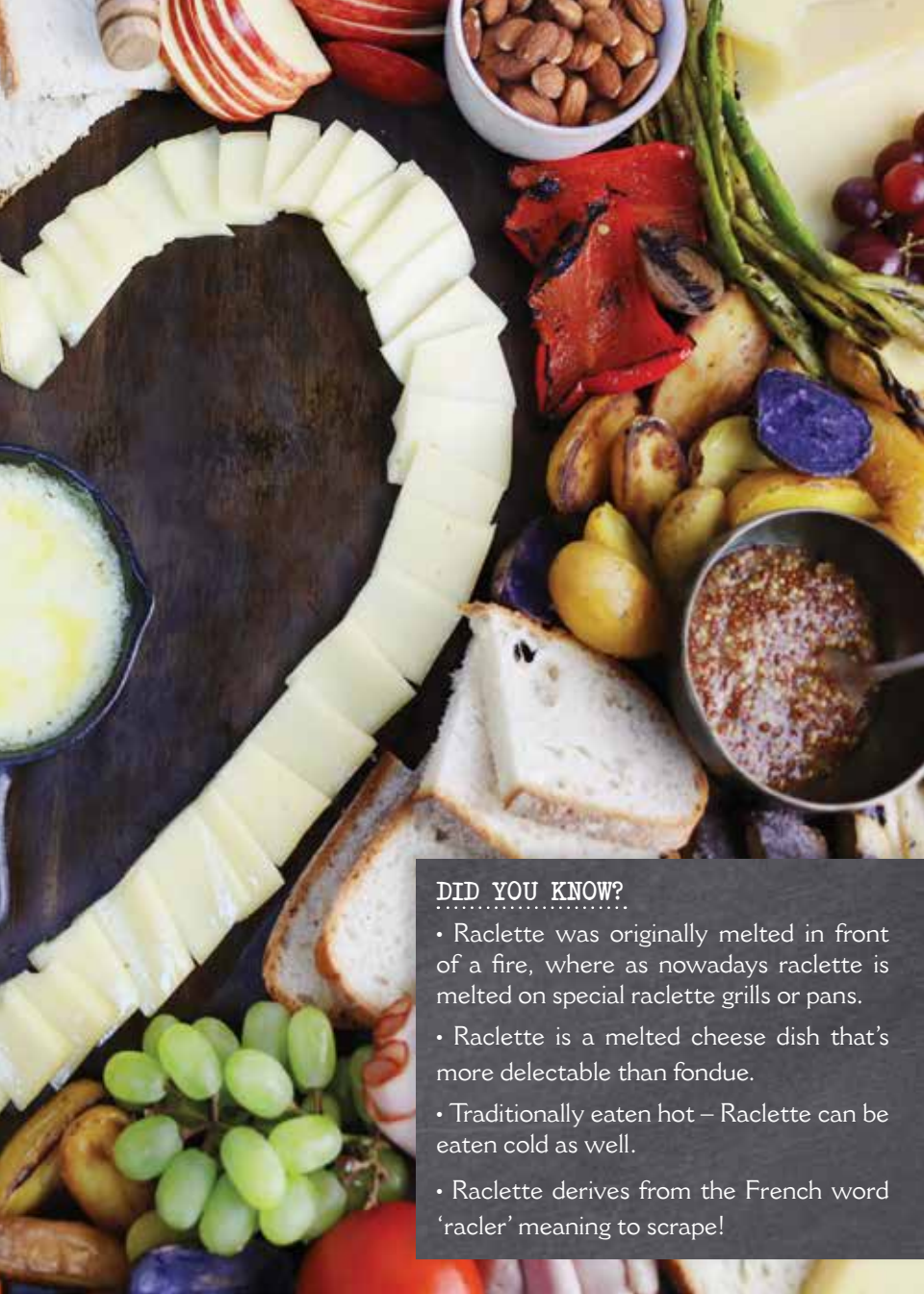
Have a family style dipping and serving meal!



QUICK FOOD PAIRINGS

Traditionally, Raclette is paired with potatoes, bread, grilled vegetables, cornichons, cocktail onions and cured meats,
.....

**BUT THE POSSIBILITIES
ARE ENDLESS!**



DID YOU KNOW?

- Raclette was originally melted in front of a fire, whereas nowadays raclette is melted on special raclette grills or pans.
- Raclette is a melted cheese dish that's more delectable than fondue.
- Traditionally eaten hot – Raclette can be eaten cold as well.
- Raclette derives from the French word 'racler' meaning to scrape!

Traditional

RACLETTE MEAL





Ingredients Serves 4

- 1 lb of multi-colored potatoes, cut in quarters
- 1 tbsp olive oil
- 1 small jar of gherkin pickles (typically in 14oz jars)
- 1 small jar of pearl onions
- 16 ounces of Mifroma Raclette cheese, thinly sliced

Optional: *Serve with thinly sliced salami, prosciutto and artisan bread pieces.*

Directions

Preheat the oven to 400° degrees F.

Coat all the potatoes in olive oil and season with salt and pepper.

Transfer the potatoes to a sheet pan and spread out into one layer. Roast in the oven for 45 minutes to 1 hour or until browned and crisp. Flip twice with a spatula during cooking in order to ensure even browning.

Remove the potatoes from the oven. Divide potatoes onto 4 plates.

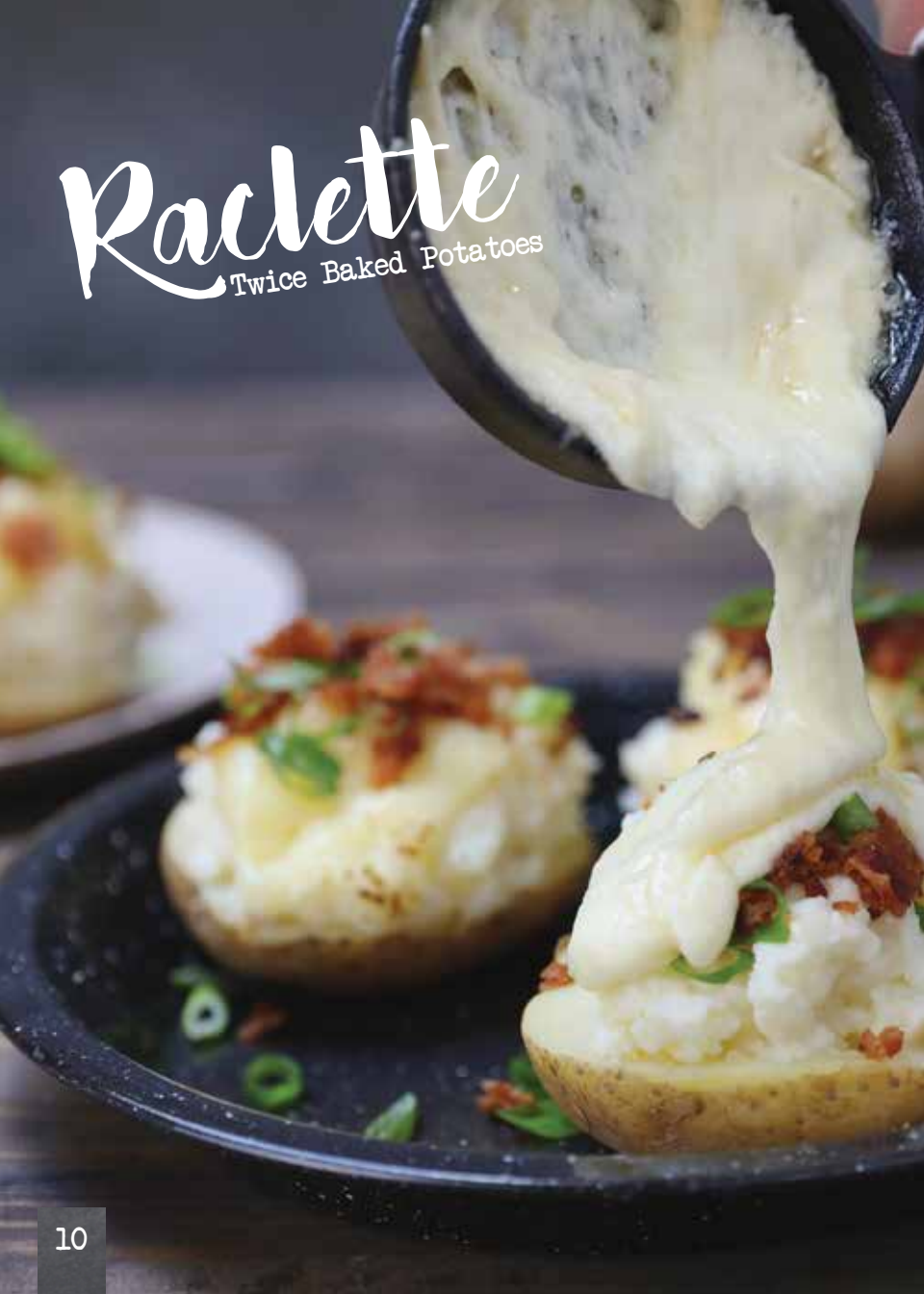
Take the raclette cheese slices and put in a Teflon Pan / Cast Iron Skillet - heat on medium heat.

Once cheese is melted (make sure to watch it so it does not burn) scrape Raclette onto each plate on top of the potatoes.

Place gherkins and onions on top as you like. Season with pepper.

Raclette

Twice Baked Potatoes





Ingredients Serves 4

- 4 large baking potatoes, scrubbed well
- Olive oil
- 4 Tbsp of butter
- ¼ cup of half and half
- Salt and pepper
- 8 oz of Mifroma Raclette, melted*
- 4 strips cooked bacon, crumbled
- ¼ cup of scallions, thinly sliced

Directions

Preheat oven to 400° degrees F. Poke each potato with a fork on all sides, and rub with olive oil. Wrap each potato in foil and place directly on the middle rack of the oven. Bake for approximately 1 hour, or until the potatoes are fork tender.

Turn oven down to 350° degrees F.

Once potatoes are cool enough to handle cut in half lengthwise. Scoop out the insides of the potato leaving a thin layer around the edges. Place the insides in a large bowl and mix with butter, half and half, salt and pepper. Add a spoonful of bacon into the mixture, saving the rest for topping. Spoon back into potato “shells” and place in oven to 10-15 minutes to warm through. Top with bacon, scallions, and melted raclette.

** To melt Raclette without a Raclette grill: cut a quarter-inch slice, put it in a Teflon™ Pan / Cast Iron Skillet - heat it up, and when it melts, you scrape on to a plate.



atalanta
Delivering the Global Harvest

ATALANTA CORPORATION
info@atalanta1.com
www.atalantacorp.com