

SIMPLE SWISS RACLETTE

Without the fancy equipment!



Serves: 6–8 **Difficulty:** Easy

INGREDIENTS

1 ½ lbs thickly sliced
Raclette cheese

3 lbs new potatoes

Sea salt

Freshly ground black pepper

Very good French cornichons

Very nice pearl onions, pickled
(optional)

2 French baguettes

PREHEAT THE OVEN TO 400°F

SCRUB the potatoes and put them in a pot with salted water. Bring them to a boil, then simmer until they are fork tender.

DRAIN and cool a bit before peeling.

PLACE the potatoes in a baking dish and arrange the sliced Raclette on top of them.

BAKE in the preheated oven until the cheese is completely melted and spread all over the potatoes (10–15min).

SEASON with salt and pepper.

SPOON onto a plate, put some cornichons and onions on the side and serve with a slice of crusty baguette.

Of course, if you have the Raclette machine, go for it!