



# TRADITIONAL SWISS RACLETTE

RACLETTE IS THE NAME FOR BOTH, THE TRADITIONAL SWISS CHEESE AND A POPULAR SWISS DISH, WHEREBY RACLETTE CHEESE IS PLACED IN FRONT OF GLOWING FIRE COALS. THE SOFTENED AND BUBBLING CHEESE IS THEN SCRAPED FROM THE CHEESE WHEEL ONTO A PLATE FOR SERVING. RACLETTE IS A SOCIAL MEAL; ENJOY WITH FRIENDS AND FAMILY. EXCELLENT ALL YEAR ROUND!

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*Pair your Raclette with Vina Robles Sauvignon Blanc*

## INGREDIENTS:

Small potatoes  
(1/2 lb per person)  
Raclette (sliced)  
Seasonings: pepper,  
paprika & other spices

## INSTRUCTIONS:

- Cook potatoes unpeeled for 15 min or until just cooked.
- Place cooked potatoes into covered pan to keep warm.
- Slice Raclette cheese into grilling pan size portions.
- Place pepper, paprika & other spices on table for seasoning.

*Optional: Enjoy melted cheese with pickles, pearl onions, miniature corn, pickled mushrooms, or olives. Bacon or cured meats are also a great side dish.*

**#VINAROBLES**

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**VINA ROBLES**  
VINEYARDS & WINERY