

RACLETTE!



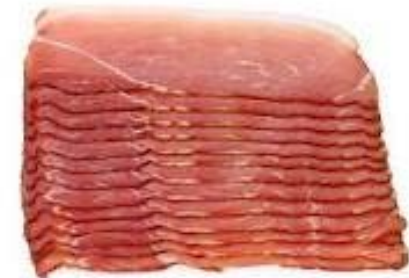
HISTORY OF RACLETTE!

RACLETTE IS A TYPE OF CHEESE. IT IS A SWISS AND FRENCH DISH BASED ON HEATING THE CHEESE AND SCRAPING OFF THE MELTED CHEESE. (IN FRENCH THEY CALL SCRAPING 'RACLER')

TRADITIONALLY, THE SWISS COW HERDERS TOOK RACLETTE CHEESE WITH THEM WHEN THEY WERE MOVING COWS TO OR FROM THE PASTURES UP IN THE MOUNTAINS.

SHOPPING LIST!

- **RACLETTE CHEESE**
- **NEW POTATOES**
- **FRANKFURTER SAUSAGES**
- **SALAD**
- **OLIVES**
- **HAM**
- **CORNICHONS (LITTLE GHERKINS)**
- **SALAMI**



HOW TO MAKE IT!

START OFF BY WASHING AND BOILING YOUR POTATOES, AND COOKING YOUR SAUSAGES.

THEN CUT YOUR CHEESE INTO SLICES ABOUT 4 MM THICK.

NOW DISPLAY YOUR INGREDIENTS.

NEXT TURN THE RACLETTE GRILL ON.

ENJOY!

HOW TO EAT IT!

EACH PERSON WILL HAVE A SCRAPER AND A LITTLE TRIANGULAR PAN.

YOU PUT ONE PIECE OF CHEESE ON YOUR PAN AND PUT IT UNDER THE GRILL AND WAIT.

WHEN IT STARTS TO BUBBLE TAKE IT OUT. IT USUALLY TAKES 4 OR 5 MINUTES. WHEN YOU TAKE IT OUT IT SHOULD BE A GOLDISH COLOUR.

THEN USING YOUR SCRAPER, SCRAPE THE MELTED CHEESE ONTO THE FOOD ON YOUR PLATE OR EAT IT PLAIN.

PICTURES!



PICTURES



PICTURES



PICTURES



THANK YOU FOR WATCHING

