

# Spezialitads dal Grischun

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## RACLETTE WITH BÜNDNERFLEISCH

*The French love Raclette made this way*

### Ingredients

(per person)

150 g Swiss Raclette cheese  
10 thin slices of Bündnerfleisch or raw ham  
Raclette potatoes  
1 jar mixed pickles  
Silverskin onions  
Gherkins  
Salt and freshly ground pepper  
Paprika and cayenne pepper to taste

### Method

(Preparation time: 20 minutes, food cooked during the meal)

- Place the Raclette potatoes in cold water, bring to the boil and cook for about 5 minutes until they are still firm. Drain and place in a basket covered by a linen napkin.
- Arrange the Grisons specialities attractively on a platter and serve the other ingredients in dishes. Allow the slices of Raclette cheese to melt and brown on a special Raclette oven. Place the sliced Bündnerfleisch or raw ham on the melted Raclette cheese or enjoy as a tasty side dish.