

3-course raclette menu

Enjoy three delicious pan variations for raclette with your loved ones! The delicious Byodo sauces made from 100% organic ingredients go well with them.

Zutaten
4 Portionen

Ingredients 1st course
2 Tomatoes
200 g Buffalo mozzarella
1 Eggplant
1 small baguette
Byodo Roast Olive Mild
Byodo sea salt
Pepper
20 g Pine nuts
2 Handles Basil
Byodo Grill & Fondue Mustard
Ingredients 2nd course
80 g Gnocchi Sardi, light
100 g Baby spinach leaves
2 EL Crème fraîche
1 Garlic clove
Byodo organic sea salt
Pepper
8 Cocktail tomatoes
1 Spring onion
40 g Parmesan cheese
8 Argentinian red prawns

Byodo Roast Olive Mild
Byodo garlic sauce
Ingredients 3rd course
1 Pear
2 Figs
1 Handful Grapes
20 g Hazelnuts
4 TL Honey
50 g Goat's cream cheese
2 Handles Rosemary
Byodo fig mustard

Zubereitung

1st course: Eggplant and tomato pan with buffalo mozzarella

Slice the tomatoes, mozzarella, eggplants and baguette. Fry the eggplant slices on the raclette grill plate with a little frying oil until golden brown on both sides. Season with salt and pepper.

Layer the eggplant together with the tomato and mozzarella in 4 raclette pans. Sprinkle with pine nuts and bake in the raclette. Meanwhile, toast the baguette on the top.

Season the finished pans with salt and pepper to taste and decorate with basil. The Byodo Grill & Fondue Mustard goes perfectly with it.

2nd course: Gnocchi with baby spinach and prawns

Cook the gnocchi in advance according to the packet instructions until al dente, rinse and set aside, covered.

Peel the garlic and cut into small pieces.

Blanch the baby spinach for 1 minute, remove from the water and drain. Mix the spinach with the crème fraîche and garlic, season with salt and pepper.

Halve or quarter the cocktail tomatoes and finely slice the spring onion.

Now place all the prepared ingredients together with the gnocchi in 4 raclette pans, sprinkle with Parmesan and gratinate.

Meanwhile, fry the prawns on the oiled grill plate. We recommend Byodo garlic sauce.

3rd course: Fig and pear pan with goat’s cheese

Quarter the pear, remove the core and cut into wedges. Cut the figs into eighths, halve the grapes and roughly crush the hazelnuts.

Put everything together in 4 pans and drizzle with a little honey. Crumble the goat’s cheese evenly

over the top and bake together with the rosemary.

Byodo fig mustard is an excellent accompaniment.