



Mediterranean raclette

Rediscover Mediterranean raclette! With fresh ingredients such as tomatoes, figs and olives, combined with tangy cheese and delicious Byodo sauces, this recipe brings the taste of the south straight to your table. Perfect for sociable evenings and versatile pans – a delight that inspires!

Zutaten

4 Portionen

Raclette ingredients

500 g Potatoes

1 Piece Baguette

Byodo Crispy Corn Corn

2 Piece Meat tomatoes

500 g Mushrooms

4 Piece Figs

3 Piece Onions, red

2 Piece Fresh goat's cheese rolls or vegan alternative

Spicy mountain cheese or vegan alternative

Mild Gouda or vegan alternative

Byodo mustard-dill sauce

Byodo cocktail sauce

Byodo Grill & Fondue Mustard

Byodo Grill & Tex Mex Sauce

ready-to-cook tofu

Pomegranate seeds

1 Glass Capers

1 Glass Olives, pitted

0.5 Covenant Parsley, fresh

Lamb's lettuce, fresh

Salad dressing ingredients

4 EL Extra virgin olive oil, from Italy

2 EL Lemon juice, fresh

Byodo organic sea salt

Pepper

1 Pinch Chili

1 TL Cane sugar

Zubereitung

Wash the potatoes and cook in salted water with the skin on until al dente. The cooking time varies between 10 and 20 minutes, depending on the size.

In the meantime, wash and cut the vegetables and put them in small bowls. Core the pomegranate.

For the cheese platter, arrange the mountain cheese, Gouda and goat's cheese on a board and decorate with fresh parsley, pomegranate and figs.

Sort, wash and spin dry the lamb's lettuce. Mix the dressing, season to taste and pour over the salad fresh at the table.

Fill delicious pans as desired and enjoy with the Byodo sauces!