



Raclette Milledôme - 6kg

Stock Code: RACLETTE5



Made from cow's milk, Raclette is a semi-firm, salted cheese with an aromatic flavour and a fragrant creamy texture. The name derives from 'racler' meaning to scrape and the cheese pate melts well with a full, milky flavour, thanks to an ideal fat and moisture ratio. A Raclette meal is a traditional speciality celebrated in France and Switzerland.

Melt your Raclette cheese slices in a small pan and serve with boiled potatoes, pickles and dried meats such as jambon fumé. Raclette can be served with Vin de Savoie or other light white wines - Riesling, Apremont.

Technical Information

Origin	Savoie, France
Type	Pressed uncooked, semi-soft
Milk	Pasteurized cow's milk
Texture	Supple, firm
Flavour	Acidic, milky, nutty
Aroma	Aromatic, fruity

