



France

RACLETTE L'ERMITAGE

Raclette is a way of preparing and consuming cheese that gives its name to the variety used for the occasion. Raclette L'Ermitage cheese is made from pasteurised cow's milk and is ideal for melting, a process that intensifies all nuances of its flavour and aroma. With an elastic and flexible texture, it is soft and sweet on the palate, although there are smoked or spiced alternatives that offer a more pronounced taste. The ultimate person responsible for the taste and identity of each Raclette L'Ermitage is the master cheese maker, who, at the end stage of production, pampers each piece.



- IDEAL FOR MELTING
- AN AROMA AND TASTE THAT BOTH ADULTS AND CHILDREN LIKE



Wheel 6.7 kg approx



Savoy

The Franche-Comte region borders Switzerland, with which it shares a landscape of deep valleys with juicy pastures and culinary customs, such as raclette. The unique Vosges massif, an area of magnificent and misty forests, countless fountains and lakes and a unique flora, constitutes an extraordinary natural heritage. Here, nature dictates its law, whereas human beings have been adapting their activity for centuries to the treasures it offers. An authenticity that imbues local products with character.

History and production

As they were aware of the quality of their products and had the firm intention of joining forces to preserve it, more than 200 milk producers from the heart of the Vosges established a cooperative in 1931: **L'Ermitage**. A name that has become synonymous with quality cheeses, made according to the traditional processes of eastern France.

At present, the number of cooperatives amounts to more than 1,000. **La Fromagerie de l'Ermitage** keeps its independence to mark its evolution, while being faithful to its own culture, which is present from the selection of dairy cattle to the careful ripening of each cheese.



PAIRING

Accompany with: boiled or roast potatoes, tomatoes, zucchini, carrots, mushrooms, sausages, bread...

Wine: light white wine like Albariño, Sauvignon Blanc, Riesling. Sparkling wine. Cider.

Beer: Pilsner beer, European lager beer, mild ale, bitter ale, American ale

Bread: Sourdough, rye breads






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Methods of use

The Raclette L'Ermitage is ideal for a fun, different and easy to prepare meal: each diner melts their portion of cheese and pours it over boiled potatoes, vegetables or sausages.

It is also delicious in skewers, pies, cakes, pizzas...

TYPE OF CUT	HOT PREPARATION	COLD PREPARATION
Slices	 <ul style="list-style-type: none">• As raclette• As lasagne stuffing• Pizza topping• Flatbreads and quiches• In a hamburger	
Cubes	 <ul style="list-style-type: none">• In pasta or potato salads• As dessert with quince jam.	
In a sauce	 <ul style="list-style-type: none">• Melted in an onion soup.• Melted in a pumpkin cream soup.• Sauce to accompany meat or vegetables.	

RECIPES

INGREDIENTS

- 100 g Raclette L'Ermitage
- 1 medium potato
- Salt
- 1 medium eggplant
- 1 large red pepper
- Extra virgin olive oil
- Maldon salt

 Very easy |  Serves 2 |  Suitable for children

METHOD

Boil the potatoes whole with their skin on in plenty of salted water until soft. Cook the aubergine and pepper in the oven at 230°C for about 30 minutes or until they are beginning to burn on the outside. Peel and set aside. Cut the potato into half centimetre slices and place in an ovenproof container. On top of the potato, arrange strips of baked vegetables (aubergine and pepper), drizzle with extra-virgin olive oil and season with Maldon salt. Place the Raclette on top of the vegetables and cook it in the oven at 200° au gratin.

TIP

You can buy a tray of baked vegetables so as to avoid one of the steps in the recipe. You can also serve the baked vegetables on a toast instead of a potato.

BAKED VEGETABLES WITH POTATO AND RACLETTE

INGREDIENTS

- 800 g veal round
- 200 ml red wine
- 200 ml vino rancio (aged sweet wine)
- 4 tablespoons of brown sugar
- 100 g Raclette le Pays Fromager
- 100 g Raclette L'Ermitage
- 50 g varied dried mushrooms
- 200 g champignons
- 400 g chopped onion
- 4 cloves of garlic
- 2 teaspoons of fresh thyme

 Difficult |  Serves 2 |  Suitable for children

METHOD

Season the meat with salt and brown all over the surface in a pan with olive oil. Remove the meat and deglaze the pan with the wines to collect up the cooking juices. Place the meat and wines in an oven dish with high sides with the liquid level a quarter of the way up the meat. Cook in a pre-heated oven at 180° for 35–40 minutes. If you do not have enough liquid, you can add a little water or stock. Place the cooking liquid with the sugar in a saucepan and cook over a medium heat until it has the consistency of syrup.

For the sautéed mixture, soak the dried mushrooms in hot water for 15 minutes, drain and chop. Cut the fresh mushrooms into quarters and sauté them in a pot with very hot oil until golden brown. Remove and set aside. In the same pot, cook the onion with oil over medium heat and stir until it is caramelised. Add the soaked mushrooms, champignons and garlic, and cook for 5 more minutes. Season with salt and thyme, and blend the sautéed mixture.

PRESENTATION

Cut the meat when cold into thin slices. In a rectangular container with non-stick paper in the base, make alternate layers of meat and sautéed mushroom mixture. Place two layers of Raclette L'Ermitage slices between the meat and mushroom layers. Finish the mille-feuille with the mushroom stir fry as the last layer. Gently press the mille-feuille down and place in the freezer for one hour before cutting. Cut portions and heat them in the oven at 180°. Serve with the cooking juices.

NOTE

It is an ideal dish for parties, as it can be prepared in advance and even frozen once it has been portioned.

TIP

For the mushrooms to brown and keep their juice, the pan to sauté them should be very hot. Place a moderate amount of mushrooms so that the bottom of the pan can be seen, without overlapping them, and when adding them to the pan, do not move them for at least a minute.



VEAL MILLE-FEUILLE IN WINE WITH MUSHROOMS AND RACLETTE

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es