Moléson Signature Swiss Raclette with potatoes and French beans

Informations

People : **4**

Ingredients

- Moléson Signature Swiss Raclette
- Potatoes
- French beans
- Garlic, onions
- Bay leaf
- Olive oil
- Salt
- Pepper
- Chilli powder

Preparation steps

1. Boil the potatoes and French beans separately, but don’t overcook – they should still be firm.
2. Heat the olive oil in a frying pan, add the chopped potatoes and beans.
3. Add the garlic and onions.
4. Season with salt and pepper, the bay leaf and a pinch of chilli powder.
5. Transfer all the ingredients to an earthenware dish and grate Moléson Signature Swiss Raclette over it all.
6. Bake in an oven heated to 180°C for ten minutes.