

Baked potatoes with melted Swiss Raclette Molésón Signature

Informations

People : 4



Ingredients

- 200 g Swiss Raclette Molésón Signature
- 4 large Bintje potatoes
- A few crystals of “fleur de sel”

Preparation steps

1. Preheat barbecue to 230°C.
2. Wash potatoes and slice nearly all the way through so as to interleave with neatly sliced cheese.
3. Wrap bottom of potatoes in aluminium foil and place under the barbecue hood for about 1 hour, depending on size.
4. Serve hot, when potatoes are cooked and cheese has melted. Sprinkle with crystals of “fleur de sel” before eating.



? **Tip:** This recipe is very good with grilled meat or as a starter with salad. You can do the same thing with aubergines too.