

Raclette for Two

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Although two people will likely eat no more than 6 to 8 ounces of cheese, you'll have an easier time cutting slices from a wedge that weighs at least 1 pound. Enjoy the remaining cheese on sandwiches, on a cheese board or in baked dishes. For a more substantial platter, add sliced prosciutto, bresaola or Serrano ham.

Ingredients

- A generous wedge of Jasper Hill Farm Highlander or Swiss or French raclette
- Small fingerling potatoes, as many as you like
- Cornichons and pickled pearl onions or Doug's Pickled Red Onions
- Chopped Italian parsley
- Coarsely cracked black pepper
- Paprika, optional



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Directions

Preheat a broiler and position a rack 6 to 8 inches from the element. Cut the cheese into slices $\frac{1}{4}$ to $\frac{1}{3}$ inch thick. Try to make them evenly thick so they melt evenly. Three to four ounces per person is about right. Arrange the slices on a heavy baking sheet (not nonstick).

Put the potatoes in a saucepan with well-salted water to cover by 1 inch. Bring to a simmer, adjust the heat to maintain a simmer and cook until a skewer pierces them easily, about 15 minutes. Drain them and peel them if you like. (I don't.) Cut in half lengthwise if desired and arrange on a platter or individual plates. Put the cornichons and onions alongside the potatoes.

Broil the cheese, watching carefully, until the slices visibly soften and just start to slump, less than 2 minutes. If you broil the cheese too long, the fat will seep out. Immediately slide the molten cheese onto the waiting potatoes, which should still be warm. Top with parsley, black pepper and paprika, if using. Eat immediately if not sooner.

Serves 2