

# Stoky Raclette

Portions: 4



## Topping 1

- 4 baby potatoes, sliced
- 4 mild or hot Italian sausages, cooked
- 1 slice of raclette cheese, to taste
- 125 ml (1/2 cup) of parsley leaves

## Topping 2

- 12 big shrimps, cooked
- One slice of mango
- 12 cherry tomatoes
- 65 ml (1/4 cup) of pesto
- 6 mini bocconcini sliced in two

## Topping 3

- 12 slices of dried meat (Grison)
- 6 mushrooms, sliced
- 1 red pepper, cored and sliced
- Fresh thyme
- 12 slices of brie cheese

## Topping 4

- 12 flowers of broccoli
- 1 small minced onion
- 1 fine slice of zucchini
- 1 orange or yellow pepper thinly sliced
- 65 ml (1/4 cup) chopped chives
- 12 slices of Gruyère cheese

### Preparation

1. Preheat the raclette oven according to the manufacturer.
2. Deposit each topping on each serving plate or platter.
3. Garnish each pan with a topping and cook on the raclette grill.

NB : You may pre-cook your toppings on the raclette plate.