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Raclette with Nazareth cheese and whole boiled jacket potatoes

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Instructions:

Clean the skin of the potatoes and boil them in boiling water until they are done.

Cut them in half and place them on the plate along with the onion, capers, lettuce and maybe some pickles.

Place the cheese under the grill or in the raclette pan and wait until it has melted, then pour it over the potatoes. Season with pepper if necessary.

Serves:
4 people
Recipe type:
Main course
Difficulty:
1