

Melted Raclette Cheese, Sauerkraut and Kimchi Stacks

At Caldwell, we understand that not everyone is familiar with Raclette however, being a French-Canadian brand, we lavish at the thought of bringing delicious customs from French speaking parts of the world, as well as fermented recipes from all parts of the globe to your table. Continue reading to discover what the French and cultural mix of Switzerland have known for years with our fun and scrumptious Korean take on this classic Swiss dish. Our founder's personal favourite!
Enjoy!



Serves 4 for dinner or 8 as an appetiser

INGREDIENTS

- 1 400 ml pack Caldwell's Sauerkraut (or homemade sauerkraut produced with Caldwell's starter culture)
- 1/2 400 ml pack Caldwell's Kimchi (or homemade kimchi produced with Caldwell's starter culture)
- 500 g Raclette cheese
- 2 red apples, cored and sliced into 16ths
- 2 French Baguettes or similar crusty bread
- Freshly ground black pepper, smoked paprika and fresh nutmeg to season

TRADITIONAL SWISS ACCOMPANIMENTS:

Boiled new potatoes, small French gherkins (cornichons), cocktail onions and cured beef known as "Viande séchée du Valais" which is similar to prosciutto but made from beef.

Melted Raclette Cheese, Sauerkraut and Kimchi Stacks (continued)

INSTRUCTIONS:

NB (If you don't have a Raclette machine as pictured in the images, that's fine. A Raclette machine that works in portions can be used as can the boiler in the oven. For a very authentic experience, the Raclette can also be melted in front of an open fire!)

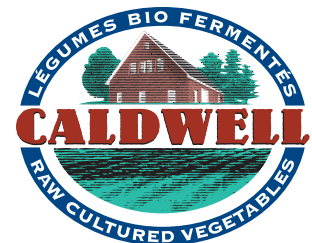
1. Begin by straining the liquid from the kimchi and the sauerkraut. (If you enjoy an occasional dirty Martini, the liquid is an excellent, all natural and probiotic substitute to the store bought olive juice traditionally used for dirty Martinis.)
2. Wash the apples, core and cut into thin pieces; you should be able to yield about 16 pieces from each apple. Place in a small amount of acidulated water to stop them from going brown (1 litre water with the juice of 1/2 a lemon. Allow the apples to sit in the water for 5 minutes and then pat dry before serving.)
3. Place all of the ingredients on the table and begin melting the cheese using your preferred method; i.e., table-top machine, oven broiler, etc.
4. Have your guests place a good portion of sauerkraut on their bread as in the image above and then invite them to "Racler" (scrape in French) the melted part of the cheese on top. (If using a different type of machine, please follow the manufacturer's instructions.)
5. Place a piece of Kimchi and a slice of apple on the top and finish off with freshly ground black pepper, a hint of smoked paprika and a soupçon of grated nutmeg.



TIP:

This makes an excellent "relaxed" dinner that gives you the time to enjoy your friends and family instead of being cooped up in the kitchen. It is a great meal for socialising and if you're looking for a great wine to pair it with, allow us to recommend a dry Chenin Blanc. If Chenin Blanc is not available in your area, opt for a quality dry French wine. If you have red wine lovers coming, look for a Pinot Noir, which should be slightly chilled prior to serving which brings a light fruity flavour that pairs excellently with the cheese and the tartness of the fermented vegetables!

BON APPETIT!



Tried and tasted by family and friends of the Caldwell clan.

www.caldwellbiofermentation.com