

Published based on [Using Raclette Cheese for Your Next Cocktail](#)

Using Raclette Cheese for Your Next Cocktail

The word 'raclette' can be used to refer to three things a particular type of cheese, a grill that is placed on the dining table to melt cheese, and a type of meal or a manner of eating.

Buy Raclette from your trusted [cheese shop](#).

A semi-firm cow's-milk cheese, the Raclette cheese is very popular in Switzerland. It is very ideal for melting because it is mild, creamy and slightly nutty. Traditionally, Raclette cheese is melted and served with boiled potatoes, pickled onions, different kinds of sliced meats and vegetables. While most people believe the fondue is the most popular dish in Switzerland, raclette is actually more popular in most parts of the country. Raclette comes from the French word racler, meaning "to scrape", referring to the manner of scraping melted cheese off the grill and onto the plate of the diner.

Raclette cheese can be melted into different kinds of dishes, or can be eaten plain. Its creamy, mild taste fits well with an assortment of things, which is why Raclette cheese is a favorite for quick snacks and dinner cheese platters. People are now getting hooked with raclette parties and dinners, simply because you can invite friends over without preparing so much.

For most people who have just recently discovered raclette will likely to feel that they have been to the most enjoyable dinner party trend of their lives. A raclette dinner is ideally the same with a fondue part, except that it offers more cooking options. A raclette is perhaps the easiest party to host. You can have your friends over without having to worry so much on the day itself since much of the food preparation can be done ahead and cleanup is a breeze.

More or less, a raclette party is like this.

The raclette grill typically services for about eight people, and they come in different shapes as well some are rectangular while some are round or oblong in shape. Years back, a raclette grill was made of wood but today, there are already modern raclette grills found in most department stores. While the cheese melts on the grill, the guests get to cook their own meats, sausages, fish and even vegetables on the grill. The melted cheese on the trays is then scraped out and onto a selection of side dishes (the most common of all, are small boiled potatoes). Your friends can cook, talk, eat, and do the whole thing as often as they like, for hours.

Give your friends cocktail when they arrive, preferably a glass of wine or some martini something dry but not too sweet. But before you organize your own raclette party, be sure that you serve only the best Raclette cheese. Go and order Raclette cheese today!

Learn about [using Raclette cheese in parties](#).

You can also find this article published on [Using Raclette Cheese for Your Next Cocktail](#), and on the tag pages [cheese](#), [cocktails](#), [dining](#), [parties](#), [raclette](#).