



Raclette suisse

Traditionally, the Swiss raclette is eaten with potatoes, pickles and onions.

For more details on this cheese, we invite you to consult the French form.




CHARACTERISTICS


| | |
|--------------------|-----------------------|
| Paste | Semi-firm |
| Intensity | Moderate |
| Milk Origin | Cow |
| Milk Treatment | Pasteurized |
| Country | Swiss |
| Region | Many cantons |
| Details | N/A |
| Producer | Emmi |
| Fat | 32% |
| Minimum Refinement | 90 day(s) |
| Family | Hard uncooked cheese |
| Manufacturing Mode | Industrial production |
| Particularities | Without lactose |
| Aspect | N/A |
| Taste | N/A |

PAIRING


White Wine

 **Fruity and vibrant**
Fendant du Valais

Red Wine

 **Fruity and medium-bodied**
Gamay, Beaujolais

Beer

 **Ambrée Douce**
Belgian Pale Ale, Cream Ale

SIMILAR PRODUCTS

- » Raclette française (Raclette du Livradois) (en)
- » Raclette québécoise (en)