

The background is a solid blue color, decorated with numerous small, gold-colored circular confetti pieces scattered across the top, bottom, and sides.

Rommelsbacher

RACLETTE RECIPES

FOR MORE ENJOYMENT
WITH YOUR RACLETTE
BY

 **MMELSBACHER**

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RACLETTE GRILLS

ROMMELSBACHER

for moments of creative enjoyment



Raclette Grill
RCS 1350

Raclette Grill
RC 800



Raclette Grill
RCC 1500 Fashion



Raclette Grill
RC 1600



Raclette Grill
RC 1400



Pizza Raclette
RCP 1800





Sausage

RACLETTE

FRANCONIAN PANS

FOR 4 PEOPLE

- 1 large sour apple
- 1 cup of sour cream
- 400 g bratwurst (coarse),
approx. 4 pieces
- 400 g sauerkraut
- 400 g cheese

PREPARATION

- 1 Core the apple and cut into slices.
- 2 Cut the bratwurst in half lengthwise.
- 3 Sear the bratwurst well on both sides on the grill plate.
- 4 Sear the cabbage on the grill plate as well.
- 5 Cut the finished bratwurst to the size of the pans.
- 6 Put the fried sauerkraut in the pans first, then the bratwurst and then the cheese and gratinate.
- 7 Pour the contents of the pans onto the plate and enjoy with the sour cream and apple.

Raclette Grill
RC 800





Hawaii

TOAST

FOR 4 PEOPLE

8 slices of toast
oil
1 cup crème fraîche
8 slices cooked ham
340 g canned pineapple, diced
750 g cheese: Emmental or Gouda
in slices

PREPARATION

- 1 Cut the toast slices to fit the pans.
- 2 Brush with a little oil and brown on both sides on the grill plate.
- 3 Place one slice of toast in the pan and spread with crème fraîche.
- 4 Place the cooked ham and a few cubes of pineapple on top.
- 5 Cover with cheese and gratinate.

Raclette Grill
RC 1400





Bacon Pumpkin RACLETTE

FOR 4 PEOPLE

1 small Hokkaido pumpkin
200 g bacon
400 g cheese
8 slices of toast

PREPARATION

- 1 Halve the pumpkin and remove the seeds. Cut into thin slices.
- 2 Place the bacon and pumpkin on the grill plate and brown on both sides.
- 3 Cut the toast to pan size and sear on the grill plate.
- 4 Pile the toast, bacon, pumpkin and cheese into the pan and gratinate.

Raclette Grill
RCC 1500





Nacho

RACLETTE

FOR 4 PEOPLE

- 1 bag of nachos or tortilla chips
- 1 jar of pickled cucumbers
- 750 g raclette cheese
- 1 bottle of salsa sauce

PREPARATION

- 1 Dice the cucumbers. Grate the cheese.
- 2 Put 3-4 nachos/tortilla chips in a pan.
- 3 Sprinkle with diced cucumber and the grated cheese and bake.
- 4 Top with a blob of salsa sauce and enjoy.

Raclette Grill RC 1600





Onion RACLETTE

FOR 4 PEOPLE

4 small onions, cut into rings

50 ml white wine vinegar
salt

1 baguette

2 cloves of garlic

750 g strong cheese:
mountain cheese / Gruyère, grated
apricot jam or pear jam

PRE-WORK

- 1 Salt the onion rings and marinate them in a bowl with the white wine vinegar.
- 2 Slice the baguette. Toast the bread slices or sear them on the grill plate on both sides; then rub one side with garlic.

PREPARATION

- 3 Place one slice of prepared baguette in the pan.
- 4 Place the onion rings on top and sprinkle with cheese.
- 5 Bake until browned to your liking.
- 6 Serve with a blob of apricot or pear jam.

**Pizza
Raclette**
RCP 1800





Classic

PIZZA RACLETTE

FOR 4 PEOPLE

1 pizza dough from the chiller cabinet

FOR THE SAUCE

250 g strained tomatoes

1 clove of garlic

1 teaspoon dried oregano
salt and pepper

TOPPING FOR SALAMI PIZZA

80 g sliced salami

175 g pizza cheese (alternatively
mozzarella cheese cut into thin slices)

TOPPING FOR PIZZA SPEZIALE

40 g salami

40 g cooked ham

60 g mushrooms

175 g pizza cheese (alternatively
mozzarella cheese cut into thin slices)

TOPPING FOR PIZZA DIAVOLA

80 g sliced hot salami

1 red onion

175 g pizza cheese (alternatively
mozzarella cheese cut into thin slices)

PREPARATION

1 Roll out the pizza dough, place the raclette pans on it and cut the dough to fit the pans. Each piece should weigh about 25 g.

2 For the sauce, put the strained tomatoes in a bowl, peel and finely grate the garlic clove. Add to the strained tomatoes together with the oregano, a little salt and pepper and mix. Season again and put aside.

3 Provide the ingredients for each pizza.

4 Preheat the raclette to full power.

5 Meanwhile, place the dough in the pans, raise a small rim and pre-bake for 4 minutes in the raclette level.

6 Then brush with a little sauce and put the topping of your choice on top of the sauce.

7 Put the pans back in and bake for another 3-4 minutes until the cheese has melted and the pizza rim is crispy.

TIP If you like the pizza base even more crispy, you can take the pizzas out of the pans after baking and bake them for another 1-2 minutes on the plate.



TIP:

If you like the pizza base even more crispy, you can take the pizzas out of the pans after baking and bake them for another 1 – 2 minutes on the grill plate.

Vegan

PIZZA-RACLETTE

FOR 4 PEOPLE

1 vegan pizza dough from the refrigerated shelf or homemade:

FOR THE DOUGH

125 g wheat flour
75 g water
5 g fresh yeast
1/2 tbsp olive oil
1/4 tsp salt

FOR THE SAUCE

250 g strained tomatoes
1 garlic clove
1 tsp oregano, dried
salt and pepper

FOR THE TOPPING

1 courgette
1 pepper, red
75 g mushrooms
100 g vegan pizza cheese

FURTHERMORE

1 tbsp neutral plant oil

PREPARATION

- 1 For the pizza dough, put the flour in a bowl with the salt. Add the yeast to the water and dissolve in it. Add the yeast water and olive oil to the flour and then knead by hand or with a kitchen appliance until you have a homogeneous dough.
- 2 Cover the dough and leave to rise for 1-2 hours or until it has doubled in volume.
- 3 For the sauce, put the strained tomatoes in a bowl, peel and finely grate the garlic clove. Add to the strained tomatoes together with the oregano, a little salt and pepper and mix. Season again and put aside.
- 4 Wash and clean the vegetables and cut the mushrooms into thin slices. Cut the courgettes lengthways in 4 pieces, then cut it into slices and cut the peppers into strips.
- 5 Preheat the raclette to full power.
- 6 Put the oil on the plate and sear the vegetables on it.
- 7 In the meantime, divide the pizza dough into 25-30 g pieces and roll out to fit the pans or press it into the pan by hand. Raise a rim and pre-bake the dough in the raclette level for 3-4 minutes.
- 8 Then sprinkle with a little sauce and put the vegetables on the sauce. Sprinkle with vegan cheese and insert the pans again.
- 9 Let bake for another 3 – 4 minutes until the cheese has melted and the rim is crispy.



TIP:

If you like the pizza base even more crispy, you can take the pizzas out of the pans after baking and bake them for another 1 – 2 minutes on the grill plate.

White

PIZZA-RACLETTE

FOR 4 PEOPLE

1 pizza dough from the chiller cabinet or homemade:

FOR THE DOUGH

125 g wheat flour

75 g water

5 g fresh yeast

1/2 tbsp olive oil

1/4 tsp salt

FOR THE TOPPING

200 g crème fraîche

80 g Feta cheese

50 g pine nuts

50 g rocket salad

salt and pepper

PREPARATION

- 1 For the dough, place the flour in a bowl with the salt. Add the yeast to the water and dissolve. Add the yeast water and olive oil to the flour and then knead by hand or with a kitchen appliance until a homogeneous dough is formed.
- 2 Cover the dough and leave to rise for 1-2 hours or until it has doubled in volume.
- 3 Then divide the pizza dough into pieces of 25 - 30 g each and place on a plate besides the raclette grill.
- 4 For the topping, place the pine nuts in a pan without fat and roast over a medium heat until fragrant and brown.
- 5 Season the crème fraîche with a little salt and pepper, wash the rocket salad and spin dry and crumble the Feta cheese by hand into a bowl.
- 6 Place the ingredients for the topping on the table.
- 7 Preheat the raclette to full power.
- 8 Press a portion of the dough by hand to fit the pans. Place the portion of dough in the pan and raise a small rim. Put the pan into the raclette and pre-bake the dough for about 4 minutes.
- 9 Then remove, spread with crème fraîche, and crumble some feta cheese on top. Bake again for 3 - 4 minutes on the raclette level.
- 10 Remove the pan, top the small white pizza with rocket salad and pine nuts and enjoy.



Tarte Flambée

RACLETTE

FOR 4 PEOPLE

FOR THE DOUGH

125 g wheat flour

65 ml water

1 tbsp olive oil

1 pinch of salt

FOR THE TOPPING

2 onions

200 g crème fraîche

100 g bacon

salt and pepper

FURTHERMORE

Chives

PREPARATION

- 1 For the dough, place the flour in a bowl with the oil, water and a pinch of salt and knead by hand or using a kitchen appliance until smooth. Cover and leave to rest for at least 15 minutes.
- 2 Peel the onions, halve them and cut them into fine half rings. Season the crème fraîche with a little salt and pepper. Cut the bacon into fine cubes. Cut the chives into fine rings.
- 3 Now provide all the ingredients.
- 4 Preheat the raclette to full power.
- 5 Divide the tarte flambée dough into 20 g pieces and roll out to fit the pans or press into form by hand.
- 6 Place the dough in the pans and raise a small rim. Now, pre-bake the dough for about 4-5 minutes.
- 7 Then spread some crème fraîche on top, add the onions and bacon and bake again for 3-4 minutes.

TIP If you like the bottom of the tarte flambée a little more crispy, you can remove the tarte flambée from the pans after baking and place it on the raclette plate for another 1-2 minutes. This way, the base bakes crispy from below.



Baked Apple

RACLETTE

FOR 4 PEOPLE

- 4 small apples (sourish)
- 50 g sugar & cinnamon mixed
- 2 tsp vanilla extract
- 100 g marzipan
- 50 g sultanas
- 400 g vanilla pudding

PREPARATION

- 1 Remove the core from the apple and cut it unpeeled into slices.
- 2 Fry the apple slices on the grill plate until golden brown on both sides.
- 3 Marinate the apple slices with the cinnamon-sugar mixture and vanilla extract.
- 4 Place 2 apple slices in a pan and top with marzipan pieces and sultanas.
- 5 Gratinate the pan until the marzipan is lightly browned.
- 6 Put a portion of the vanilla pudding into a dessert dish and slide the finished baked apple out of the pan onto the pudding.
- 7 Enjoy hot!

Raclette Grill
RC 1400





Chocolate Marshmallow RACLETTE

FOR 4 PEOPLE

- 1 bag of marshmallows
- 1 bar of nougat chocolate
- 1 bag of frozen raspberries

PREPARATION

- 1 Cut the marshmallow balls into small pieces.
- 2 Cut the nougat chocolate into small pieces as well.
- 3 Place both together with a few raspberries in the pans and press down a little if necessary.
- 4 Bake until the marshmallows are browned.

TIP Instead of nougat, you can also use peanut butter or strawberry jam.

**Pizza
Raclette**
RCP 1800





Poppy Plums

IN YEAST DOUGH

FOR 4 PEOPLE

8 plums
1 pack poppy seed baking mixture
a little butter

FOR THE YEAST DOUGH:

250 g spelt flour
30 g sugar
1 pinch salt
½ cube yeast
100 ml milk
30 g butter

PRE-WORK

- 1 Prepare the yeast dough and leave to rise in a warm place.
- 2 Cut the plums into wedges and sear them briefly.
- 3 Roll out the yeast dough flatly, spread with the “poppy seed baking mixture” and put on the plums.
- 4 Shape the dough into a roll and cut into slices 1 cm thick. Place the slices on a floured board and cover until the raclette is ready. (Or refrigerate overnight if prepared the day before).

PREPARATION

- 5 Butter the pan and place a slice of the roll in it.
- 6 Sprinkle with cinnamon sugar and press down a little.
- 7 Bake on both sides over medium heat until brown. Turn once after about 5 minutes.



Crumble WITH PLUMS

FOR 4 PEOPLE

approx. 16 plums

FOR THE CRUMBLE:

200 g spelt flour

100 g butter

100 g sugar

100 g ground almonds

1 pinch of salt

1 pinch of cinnamon

PRE-WORK

- 1 Make a crumble dough from the ingredients and refrigerate.
- 2 Stone the plums and cut them into thin strips.

PREPARATION

- 3 Place several plum strips in the pans.
- 4 Give some of the crumble mixture over the plum strips and gratinate with medium heat.

Raclette Grill
RCS 1350





Apple Blueberry Minis

WITH THE PIZZA RACLETTE

FOR 4 PEOPLE

1 pizza dough from the chiller cabinet or homemade

125 g wheat flour

75 g water

5 g fresh yeast

1/2 tbsp olive oil

1/4 tsp salt

FOR THE TOPPING

1 tub of cream cheese

2 apples

100 g blueberries

1 lemon

1 packet of flaked almonds

vanilla sauce

PREPARATION

- 1 For the dough, place the flour and salt in a bowl. Add the yeast to the water and dissolve it. Add the yeast mixture and the olive oil to the flour, then knead by hand or using a food processor until you have a smooth dough.
- 2 Cover the dough and leave to rise for 1–2 hours or until it has doubled in volume. Then use the dough cutter (included with the RCP 1800) to cut out rectangles and place each one in a small pizza pan.
- 3 For the topping, wash the apples, core them and cut into thin slices, then halve these. Wash the berries and place them on the table with the other topping ingredients.
- 5 Preheat the RCP 1800 Pizza Raclette to the highest setting.
- 6 Place a cut-out portion of dough in a mini pizza pan and spread with cream cheese. Arrange the apple slices on top and drizzle with a little lemon juice. Then add the berries and flaked almonds. Place the pan in the raclette compartment and bake the mini pizza for about 8 minutes. Check on it occasionally to see if it's browned to your liking.
- 7 Remove the pan, slide the mini pizza onto a plate and enjoy. Serve with raspberries, vanilla sauce, chocolate sauce, cinnamon sugar, icing sugar or maple syrup, as desired.

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Further information
about our raclette
grills.