

Seafood mix and Raclette Le Fribourg aux Herbes de Saint Bernard



Informations

People : 4

Preparation : 30 min.

Cooking time : 5-10 min.

Ingredients

- 200 g Raclette le Fribourg aux Herbes de Saint Bernard
- 2 leeks
- 80 g Bordeaux butter with seaweed
- 200g Gil du Sud seafood
- 1 lemon

Preparation steps

1. Wash and cut the leeks into thin slices.
2. Cut slices of Raclette le Tsalé aux Herbes de Saint Bernard to the size of the pans.
3. Prepare a leek fondue: melt the Bordeaux butter with seaweed in a pan, then add the finely chopped leeks.



4. Put a tablespoon of leek fondue in the bottom of a raclette pan.
5. Cover with a piece of Raclette le Tsalé aux Herbes de Saint Bernard.
6. Sponge the seafood, then add the equivalent of a spoonful on top of the piece of cheese already in the pan.
7. Add a dash of lemon juice for seasoning.
8. Cook until the cheese has melted.