

# Raclette toast "Fort des Halles"

## Informations

People : 4



## Ingredients

- 200 g Raclette cheese Signature
- 4 generous slices of wholegrain bread
- 400 g beef rib steak
- 2 onions
- 40 g butter
- Small pickled onions
- 10 g sugar
- Chives
- Fine salt and pepper

## Preparation steps

1. Preheat the oven to 180°C.



2. Peel the onions and roughly slice. In a hot frying pan, melt the butter, add the sugar and caramelize the onions over a medium heat.
3. Place the slices of bread on a sheet of baking paper. Spoon over a generous serving of the cooked onions. Top each slice with a generous portion of cheese and bake for 6-8 minutes.
4. Meanwhile, brown the steak on a hot grill.
5. Take the bread slices out of the oven once the cheese has nicely melted. Cut the grilled steak into small slices and share among the slices.
6. Garnish with a few sprigs of chives and pickled onions, which will add a tangy acidic touch.

? **Tip:** You could replace the beef rib steak in this recipe with a veal cutlet or some farmhouse chicken fillets.