

Potatoes stuffed with Raclette Suisse Molésou Signature

Informations

People : 4



Ingredients

- Raclette Suisse Molésou Signature
- 4 large potatoes
- Parsley
- Olive oil
- Sea salt
- Pepper

Preparation steps

1. Wash the potatoes, leaving the skins on, and slice in half lengthwise.
2. Hollow out the half potatoes with a spoon.



3. Cut the Raclette Suisse Moléson into small pieces and place in the half potatoes.
4. Top with parsley, olive oil, sea salt and pepper.
5. Put the two half potatoes back together and wrap in aluminium foil.
6. Cook on the barbecue for about 10 minutes or in the oven at 180°C for 15 minutes.