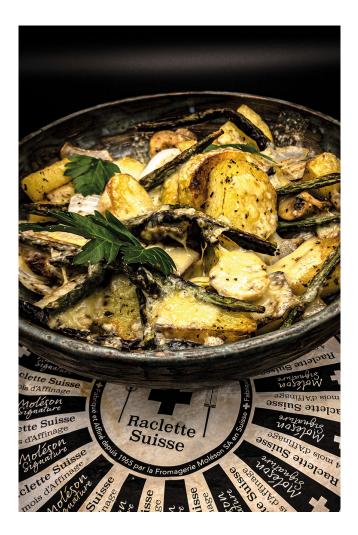


Moléson Signature Swiss Raclette with potatoes and French beans



Informations

People : 4

Ingredients

- Moléson Signature Swiss Raclette
- Potatoes
- French beans
- Garlic, onions
- Bay leaf
- Olive oilSalt
- San
 Pepper
- Chilli powder

Preparation steps

- Boil the potatoes and French beans separately, but don't overcook they should still be firm.
 Heat the olive oil in a frying pan, add the chopped potatoes and beans.
 Add the garlic and onions.
 Season with salt and pepper, the bay leaf and a pinch of chilli powder.
 Transfer all the ingredients to an earthenware dish and grate Moléson Signature Swiss Raclette over it all.
 Bake in an oven heated to 180°C for ten minutes.