

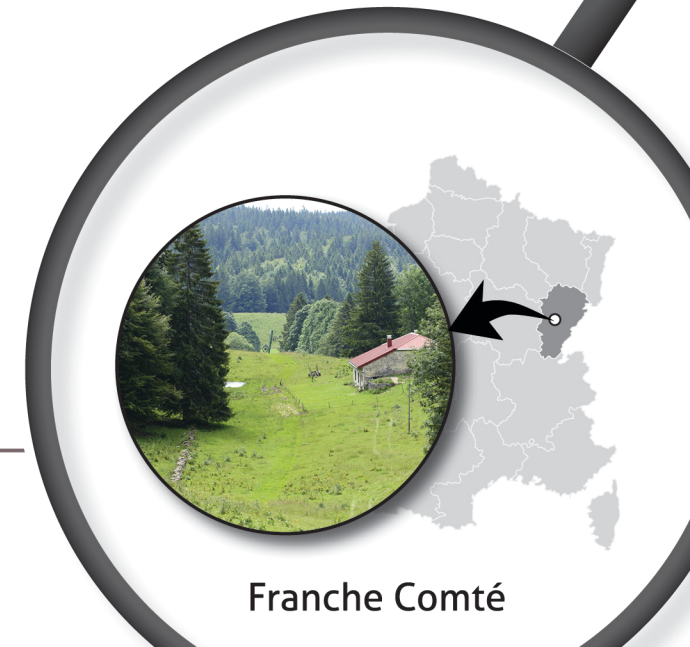


Manufacturing

This raclette cheese is made with quick setting curds heated up to a temperature between 34°C and 36°C. After that the curds is cut in small dices, as big as a corn grain, put in a piece of cloth and pressed to extract the salt solution. Then the cheese is rewashed with white wine. Washing the Raclette with white wine gives a strong taste and more flavour to it.

History...

During the transhumance in the summer, shepherds had to transform the milk where they were. This is how the raclette-cheese is born. This was also a way for them to store some food for the long winter coming.



Franche Comté