

La raclette: an alpine specialty to taste as quickly as possible!



Released on: November 20, 2012, 7:50 am

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Industry: [Food & Beverage](#)

November 20, 2012, 7:50 am -- /[EPR NETWORK](#)/ -- All alpine flavors are in your plate! This cooking classic, right off our mountains and revisited by the winter tourism, offers all cheese aromas combined with exquisite delicatessen. All these excellent products are locally made: ham, cooked or raw, all sorts of sausages, Savoy rosette or Italian coppa, pancotta and mortadella. Switzerland is also in the spotlight here: Grisons meat - or Bündnerfleisch - is an excellent pick too!

To better serve you, "Boucherie Charcuterie Favre", located in the very center of Modane, offers you the best of its products! As a specialist of cured meats, we suggest our ham and beef or pork meat, smoked or dried.

A few miles away from Haute-Maurienne, the Valais area provides the smooth and tasty raclette cheese, which easily melts and slowly roasts when exposed to heat. This cow milk uncooked pressed cheese is the key ingredient in raclette. Served with potatoes and a good local fruity and tasty white wine, raclette will undoubtedly stimulate kids and grown-ups appetite when the first snowflakes start falling.

But don't forget vegetables! Onions, pickles, green salads or tomatoes gracefully combine with delicatessen and cheese to help facilitate digestion. Mixing ingredients and flavors is a real integral part of the game!

To end up with a sweet note, you will choose desserts such as an exotic salad, sorbets, Bavarian mousse or foiled fruits!

Displayed on a large plate, nearby the raclette instrument, this greedy dish is the king of alpine winter and will bring you happiness! Perfect to warm up or as a cheering following your sporting efforts, with your family or with friends, raclette is a real must taste. Nutritious and bountiful, friendly and tasty, raclette resembles our region: you can taste it without any restriction!

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Press release distributed via EPR Network (<http://express-press-release.net/submit-press-release.php>)