

The background is a solid blue color, decorated with numerous small, golden, circular confetti-like dots scattered across the surface, particularly concentrated towards the corners.

# *Rommelsbacher*

## RACLETTE RECIPES

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FOR MORE ENJOYMENT  
WITH YOUR RACLETTE  
BY

**RMMELSBACHER**

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**TEST Bild**  
**TOP KÜCHEN MARKE**  
★★★★★ 2024  
Konsumentenbefragung  
[WWW.COMPUTERBILD.DE/TOPKUECHENMARKE](http://WWW.COMPUTERBILD.DE/TOPKUECHENMARKE)

**ROMMELSBACHER**  
**1. Platz**  
DESIGN  
IN DER KATEGORIE  
RACLETTES

# RACLETTE GRILL

ROMMELSBACHER

## RC 800 fun for 4 • RC 1600 fun for 4+4

Party fun in convivial company - with 4 pans, expandable to 8 or up to 12 pans

- exclusive casing made of brushed aluminium-cast
- removable die-cast aluminium grill plate, 41 x 10 cm
- grill plate with superior 2-layer non-stick coating Xylan®  
Plus, for best results and easy cleaning
- parking deck for hot and unused pans
- infinitely variable temperature control, pilot light, overheating protection
- extra-long, detachable XXL power cord (2 m)

### RC 800

- 4 non-stick coated pans with heat-insulated handles
- 4 spatulas, 1 power cord, 1 connection cord

### RC 1600

- consisting of 2x RC 800

### "Flexible test winner."

"Uniformity of temperature distribution when raclette grilling very good, ..."

"Grills best of all: very fast and hot".

Source: Stiftung Warentest, edition 12/2019



Product video





Issue 11.2020



# RACLETTE GRILL RC 1400

## Party fun in convivial company

- high quality aluminium/stainless steel casing
- removable aluminium-cast **reversible grill plate**, 37 x 23 cm
  - corrugated side for typical grill pattern
  - smooth side with 2 embossed crêpe moulds
- grill plate with high-quality 2-layer non-stick coating Xylan® Plus, for best results and super-easy cleaning
- separate On/Off switch
- practical **parking deck** for hot and unused pans
- infinitely variable temperature control, pilot light, overheating protection
- extra-long XXL power cord (2 m)

## Including:

- 8 non-stick coated pans with heat-insulated handles
- 8 spatulas

# RACLETTE GRILL RCS 1350

## Variable possibilities of combination for even more party fun

- 2 removable die-cast aluminium **reversible grill plates**, each 23 x 23 cm
  - corrugated side for typical grill pattern
  - smooth side with embossed crêpe mould
- grill plates with high-quality 2-layer non-stick coating Xylan® Plus, for best results and super-easy cleaning
- 1 high-quality, removable **natural stone grill plate**, 23 x 23 cm, particularly scratch- and cut-resistant, with practical juice groove
- infinitely variable temperature control, pilot light, overheating protection
- extra-long XXL power cord (2 m)

## Including:

- 8 non-stick coated pans with heat-insulated handles
- 8 spatulas



Issue 12.2021



*3 reversible plates*



# RACLETTE GRILL

## RCC 1000 • RCC 1500 Fashion

ROMMELSBACHER

*The original!*

**Gourmet Deluxe - raclette and grill enjoyment at its best**

- elegant, chrome-plated casing in noble Swiss design
- grill plate with high-quality 2-layer non-stick coating Xylan® Plus, for best results and super-easy cleaning
- practical **parking deck** for hot and unused pans
- infinitely variable temperature control, LEDs, overheating protection
- heat-insulated handles for safe operation
- extra-long XXL power cord (2 m)

### RCC 1000

- removable aluminium-cast grill plate, 22.5 x 22.5 cm - corrugated surface for typical grill pattern
- 4 non-stick coated pans with heat-insulated handles
- 4 scrapers for turning food

### RCC 1500

- removable aluminium-cast grill plate, 41.5 x 22.5 cm - corrugated surface for typical grill pattern
- 8 non-stick coated pans with heat-insulated handles
- 8 scrapers for turning food



Product video

TESTMAGAZIN • Urteil	
Rommelsbacher Raclette Fashion / Typ RCC 1500	
<b>SEHR GUT</b>	<b>92,8 %</b>
17 Raclettegrills im Vergleich	10/11/2008

Issue 11.2009



Rommelsbacher Raclette Grill Fashion RCC 1500	
TECHNIK ZU HAUSE.de	
Testergebnis	
<b>sehr gut</b> (1,0)	
Oberrang	4 Testgeräte-Raclette im Vergleich

Issue 11.2016







# Sausage

## RACLETTE

### FRANCONIAN PANS

#### FOR 4 PEOPLE

- 1 large sour apple
- 1 cup of sour cream
- 400 g bratwurst (coarse),  
approx. 4 pieces
- 400 g sauerkraut
- 400 g cheese

#### PREPARATION

- 1 Core the apple and cut into slices.
- 2 Cut the bratwurst in half lengthwise.
- 3 Sear the bratwurst well on both sides on the grill plate.
- 4 Sear the cabbage on the grill plate as well.
- 5 Cut the finished bratwurst to the size of the pans.
- 6 Put the fried sauerkraut in the pans first, then the bratwurst and then the cheese and gratinate.
- 7 Pour the contents of the pans onto the plate and enjoy with the sour cream and apple.







# Hawaii

## TOAST

### FOR 4 PEOPLE

8 slices of toast  
oil  
1 cup crème fraîche  
8 slices cooked ham  
340 g canned pineapple, diced  
750 g cheese: Emmental or Gouda  
in slices

### PREPARATION

- 1 Cut the toast slices to fit the pans.
- 2 Brush with a little oil and brown on both sides on the grill plate.
- 3 Place one slice of toast in the pan and spread with crème fraîche.
- 4 Place the cooked ham and a few cubes of pineapple on top.
- 5 Cover with cheese and gratinate.





# Bacon-Pumpkin

## RACLETTE

### FOR 4 PEOPLE

1 small Hokkaido pumpkin  
200 g bacon  
400 g cheese  
8 slices of toast

### PREPARATION

- 1 Halve the pumpkin and remove the seeds. Cut into thin slices.
- 2 Place the bacon and pumpkin on the grill plate and brown on both sides.
- 3 Cut the toast to pan size and sear on the grill plate.
- 4 Pile the toast, bacon, pumpkin and cheese into the pan and gratinate.







# Nacho

## RACLETTE

### FOR 4 PEOPLE

- 1 bag of nachos or tortilla chips
- 1 jar of pickled cucumbers
- 750 g raclette cheese
- 1 bottle of salsa sauce

### PREPARATION

- 1 Dice the cucumbers. Grate the cheese.
- 2 Put 3-4 nachos/tortilla chips in a pan.
- 3 Sprinkle with diced cucumber and the grated cheese and bake.
- 4 Top with a blob of salsa sauce and enjoy.





# Onion RACLETTE

## FOR 4 PEOPLE

4 small onions, cut into rings

50 ml white wine vinegar

salt

1 baguette

2 cloves of garlic

750 g strong cheese:

mountain cheese / Gruyère, grated

apricot jam or pear jam

## PRE-WORK

- 1 Salt the onion rings and marinate them in a bowl with the white wine vinegar.
- 2 Slice the baguette. Toast the bread slices or sear them on the grill plate on both sides; then rub one side with garlic.

## PREPARATION

- 3 Place one slice of prepared baguette in the pan.
- 4 Place the onion rings on top and sprinkle with cheese.
- 5 Bake until browned to your liking.
- 6 Serve with a blob of apricot or pear jam.







# Classic

## PIZZA RACLETTE

### FOR 4 PEOPLE

1 pizza dough from the chiller cabinet

#### FOR THE SAUCE

250 g strained tomatoes

1 clove of garlic

1 teaspoon dried oregano  
salt and pepper

#### TOPPING FOR SALAMI PIZZA

80 g sliced salami

175 g pizza cheese (alternatively  
mozzarella cheese cut into thin slices)

#### TOPPING FOR PIZZA SPEZIALE

40 g salami

40 g cooked ham

60 g mushrooms

175 g pizza cheese (alternatively  
mozzarella cheese cut into thin slices)

#### TOPPING FOR PIZZA DIAVOLA

80 g sliced hot salami

1 red onion

175 g pizza cheese (alternatively  
mozzarella cheese cut into thin slices)

### PREPARATION

- 1 Roll out the pizza dough, place the raclette pans on it and cut the dough to fit the pans. Each piece should weigh about 25 g.
  - 2 For the sauce, put the strained tomatoes in a bowl, peel and finely grate the garlic clove. Add to the strained tomatoes together with the oregano, a little salt and pepper and mix. Season again and put aside.
  - 3 Provide the ingredients for each pizza.
  - 4 Preheat the raclette to full power.
  - 5 Meanwhile, place the dough in the pans, raise a small rim and pre-bake for 4 minutes in the raclette level.
  - 6 Then brush with a little sauce and put the topping of your choice on top of the sauce.
  - 7 Put the pans back in and bake for another 3-4 minutes until the cheese has melted and the pizza rim is crispy.
- TIP** If you like the pizza base even more crispy, you can take the pizzas out of the pans after baking and bake them for another 1-2 minutes on the plate.



**TIP:**

If you like the pizza base even more crispy, you can take the pizzas out of the pans after baking and bake them for another 1 – 2 minutes on the grill plate.

# Vegan

## PIZZA-RACLETTE

### FOR 4 PEOPLE

1 vegan pizza dough from the refrigerated shelf or homemade:

#### FOR THE DOUGH

125 g wheat flour  
75 g water  
5 g fresh yeast  
1/2 tbsp olive oil  
1/4 tsp salt

#### FOR THE SAUCE

250 g strained tomatoes  
1 garlic clove  
1 tsp oregano, dried  
salt and pepper

#### FOR THE TOPPING

1 courgette  
1 pepper, red  
75 g mushrooms  
100 g vegan pizza cheese

#### FURTHERMORE

1 tbsp neutral plant oil

### PREPARATION

- 1 For the pizza dough, put the flour in a bowl with the salt. Add the yeast to the water and dissolve in it. Add the yeast water and olive oil to the flour and then knead by hand or with a kitchen appliance until you have a homogeneous dough.
- 2 Cover the dough and leave to rise for 1-2 hours or until it has doubled in volume.
- 3 For the sauce, put the strained tomatoes in a bowl, peel and finely grate the garlic clove. Add to the strained tomatoes together with the oregano, a little salt and pepper and mix. Season again and put aside.
- 4 Wash and clean the vegetables and cut the mushrooms into thin slices. Cut the courgettes lengthways in 4 pieces, then cut it into slices and cut the peppers into strips.
- 5 Preheat the raclette to full power.
- 6 Put the oil on the plate and sear the vegetables on it.
- 7 In the meantime, divide the pizza dough into 25-30 g pieces and roll out to fit the pans or press it into the pan by hand. Raise a rim and pre-bake the dough in the raclette level for 3-4 minutes.
- 8 Then sprinkle with a little sauce and put the vegetables on the sauce. Sprinkle with vegan cheese and insert the pans again.
- 9 Let bake for another 3 – 4 minutes until the cheese has melted and the rim is crispy.



**TIP:**

If you like the pizza base even more crispy, you can take the pizzas out of the pans after baking and bake them for another 1 – 2 minutes on the grill plate.



# White

## PIZZA-RACLETTE

### FOR 4 PEOPLE

1 vegan pizza dough from the chiller cabinet or homemade:

#### FOR THE DOUGH

125 g wheat flour

75 g water

5 g fresh yeast

1/2 tbsp olive oil

1/4 tsp salt

#### FOR THE TOPPING

200 g crème fraîche

80 g Feta cheese

50 g pine nuts

50 g rocket salad

salt and pepper

### PREPARATION

- 1 For the dough, place the flour in a bowl with the salt. Add the yeast to the water and dissolve. Add the yeast water and olive oil to the flour and then knead by hand or with a kitchen appliance until a homogeneous dough is formed.
- 2 Cover the dough and leave to rise for 1-2 hours or until it has doubled in volume.
- 3 Then divide the pizza dough into pieces of 25 - 30 g each and place on a plate besides the raclette grill.
- 4 For the topping, place the pine nuts in a pan without fat and roast over a medium heat until fragrant and brown.
- 5 Season the crème fraîche with a little salt and pepper, wash the rocket salad and spin dry and crumble the Feta cheese by hand into a bowl.
- 6 Place the ingredients for the topping on the table.
- 7 Preheat the raclette to full power.
- 8 Press a portion of the dough by hand to fit the pans. Place the portion of dough in the pan and raise a small rim. Put the pan into the raclette and pre-bake the dough for about 4 minutes.
- 9 Then remove, spread with crème fraîche, and crumble some feta cheese on top. Bake again for 3 - 4 minutes on the raclette level.
- 10 Remove the pan, top the small white pizza with rocket salad and pine nuts and enjoy.



# Tarte Flambée

## RACLETTE

### FOR 4 PEOPLE

#### FOR THE DOUGH

125 g wheat flour

65 ml water

1 tbsp olive oil

1 pinch of salt

#### FOR THE TOPPING

2 onions

200 g crème fraîche

100 g bacon

salt and pepper

#### FURTHERMORE

Chives

#### PREPARATION

- 1 For the dough, place the flour in a bowl with the oil, water and a pinch of salt and knead by hand or using a kitchen appliance until smooth. Cover and leave to rest for at least 15 minutes.
- 2 Peel the onions, halve them and cut them into fine half rings. Season the crème fraîche with a little salt and pepper. Cut the bacon into fine cubes. Cut the chives into fine rings.
- 3 Now provide all the ingredients.
- 4 Preheat the raclette to full power.
- 5 Divide the tarte flambée dough into 20 g pieces and roll out to fit the pans or press into form by hand.
- 6 Place the dough in the pans and raise a small rim. Now, pre-bake the dough for about 4-5 minutes.
- 7 Then spread some crème fraîche on top, add the onions and bacon and bake again for 3-4 minutes.

**TIP** If you like the bottom of the tarte flambée a little more crispy, you can remove the tarte flambée from the pans after baking and place it on the raclette plate for another 1-2 minutes. This way, the base bakes crispy from below.





# Baked Apple

## RACLETTE

### FOR 4 PEOPLE

- 4 small apples (sourish)
- 50 g sugar & cinnamon mixed
- 2 tsp vanilla extract
- 100 g marzipan
- 50 g sultanas
- 400 g vanilla pudding

### PREPARATION

- 1 Remove the core from the apple and cut it unpeeled into slices.
- 2 Fry the apple slices on the grill plate until golden brown on both sides.
- 3 Marinate the apple slices with the cinnamon-sugar mixture and vanilla extract.
- 4 Place 2 apple slices in a pan and top with marzipan pieces and sultanas.
- 5 Gratinate the pan until the marzipan is lightly browned.
- 6 Put a portion of the vanilla pudding into a dessert dish and slide the finished baked apple out of the pan onto the pudding.
- 7 Enjoy hot!





# *Chocolate Marshmallow* RACLETTE

## FOR 4 PEOPLE

1 bag of marshmallows  
1 bar of nougat chocolate  
1 bag of frozen raspberries

## PREPARATION

- 1 Cut the marshmallow balls into small pieces.
- 2 Cut the nougat chocolate into small pieces as well.
- 3 Place both together with a few raspberries in the pans and press down a little if necessary.
- 4 Bake until the marshmallows are browned.

**TIP** Instead of nougat, you can also use peanut butter or strawberry jam.









# Poppy Plums

## IN YEAST DOUGH

### FOR 4 PEOPLE

8 plums  
1 pack poppy seed baking mixture  
a little butter

### FOR THE YEAST DOUGH:

250 g spelt flour  
30 g sugar  
1 pinch salt  
½ cube yeast  
100 ml milk  
30 g butter

### PRE-WORK

- 1 Prepare the yeast dough and leave to rise in a warm place.
- 2 Cut the plums into wedges and sear them briefly.
- 3 Roll out the yeast dough flatly, spread with the “poppy seed baking mixture” and put on the plums.
- 4 Shape the dough into a roll and cut into slices 1 cm thick. Place the slices on a floured board and cover until the raclette is ready. (Or refrigerate overnight if prepared the day before).

### PREPARATION

- 5 Butter the pan and place a slice of the roll in it.
- 6 Sprinkle with cinnamon sugar and press down a little.
- 7 Bake on both sides over medium heat until brown. Turn once after about 5 minutes.



# *Crumble* WITH PLUMS

## FOR 4 PEOPLE

approx. 16 plums

### FOR THE CRUMBLE:

200 g spelt flour

100 g butter

100 g sugar

100 g ground almonds

1 pinch of salt

1 pinch of cinnamon

### PRE-WORK

- 1 Make a crumble dough from the ingredients and refrigerate.
- 2 Stone the plums and cut them into thin strips.

### PREPARATION

- 3 Place several plum strips in the pans.
- 4 Give some of the crumble mixture over the plum strips and gratinate with medium heat.



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