

Spicy Fig and Pita with Emmi Swiss Raclette



Preparation time: **30 min**

Total time: **30 min**

Servings: **2**

Cheese: **Raclette**

Ingredients :

- 1 small lettuce
- Salt
- **250 g Emmi Swiss Raclette cheese, sliced**
- 2–4 figs (depending on size)
- Fresh ground pepper
- 4 pitas
- Softened butter
- 1 tsp. curry powder
- 1 tsp. sunflower seeds

Preparation :

1. Remove outer leaves and center of lettuce.
2. Cut fresh leaves into strips, wash, and drain. Divide among 2 small gratin dishes or 2 soup dishes.
3. Salt generously and add Emmi Raclette cheese. Cut figs into strips, place on top of cheese, and sprinkle with pepper.
4. Butter top sides of pitas and sprinkle with curry powder using a tea strainer. Sprinkle with sunflower seeds.
5. Microwave on high for 30 to 40 seconds.
6. Remove pitas from microwave and cut in half. Microwave fig on high for 50 to 60 seconds until cheese melts. Serve with pitas.