

Recipes excerpted from ***The Fondue Bible*** by Ilana Simon. Published by Robert Rose, Inc., Toronto, Ontario, CA. Copyright 2007. Reprinted with permission from the publisher. All rights reserved.

Emmentaler Fondue with Caramelized Shallots

6 oz. Emmentaler cheese, grated
6 oz. Gruyère cheese, grated
1 tbsp. all-purpose flour
1 tbsp. butter
1/3 cup sliced shallots
1-1/2 tsp. granulated sugar
1/2 tsp. Worcestershire sauce
2 tbsp. dry sherry
1 cup dry white wine

1. In a bowl, combine Emmentaler, Gruyère and flour, mix well to coat cheese with flour. Set aside.
2. In a medium saucepan, melt butter over medium heat. Add shallots and sauté for 2 minutes or until starting to brown. Sprinkle with sugar; reduce heat to low and sauté for another 6 to 8 minutes or until shallots are caramelized. Add Worcestershire sauce and sherry. Simmer for 1 minute or until liquid evaporates. Remove from heat.
3. In a large saucepan, bring white wine to a simmer over medium heat. Stir in shallot mixture. Reduce heat to medium-low.
4. Add cheese mixture by handfuls to wine mixture, stirring constantly after each addition with a wooden spoon in a figure-eight motion until cheese is melted. Transfer to fondue pot and serve immediately.

Serves 4.

Tip: Lavash is a type of crispy flatbread available at Middle Eastern markets or specialty food stores. While it cannot be speared and fondued in the traditional sense, it makes an excellent dipper (by hand) with this cheese fondue.

Make Ahead: Grate Emmentaler and Gruyère and combine in a bowl; refrigerate until needed. Slice shallots.

Serve With: Cubes of French bread or fergasa bread, lavash (see tip above), boiled shrimp, blanched vegetables.