



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

WAVERLY PLACE (UPPER LEVEL) • 316 COLONADES WAY
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Swiss Cheese Fondue

Makes

We associate this delicious fondue with late December, after the holiday rush is over, and the next year's regime has not quite taken hold. Like all fondue, it's a relaxing style of eating meant to be shared with others. This classic version of cheese fondue features two Swiss cheeses. They present the tangy, unique flavors that characterize many Swiss cheeses along with flavors of white wine. Some of our favorite foods to dip include a cubed crusty bread, broccoli florets, tiny roasted potatoes, apples, and pears. It's a rich dipping sauce that needs to be enjoyed at least once a year!

1 clove of garlic
8 oz. Swiss Emmentaler cheese (about 2 cups grated)
8 oz. Swiss Gruyère cheese (about 2 cups grated)
1-1/4 cups dry white wine
1 tbsp. cornstarch
2 tsp. kirsch or brandy
1 tsp. lemon juice

(1) In a medium saucepan, rub the inside of the pot with the cut side of a garlic clove. Also rub the inside of the fondue serving pot.

(2) Prepare the cheese by coarsely grating. Set aside.

(3) Combine the cornstarch with the kirsch (or use water, wine, or brandy) and lemon juice until a slurry is formed. Set aside.

(4) Add the wine to the saucepan and bring to simmer. Over low heat, add the grated cheeses and stir gently until melted. Add the cornstarch mixture. Continue to stir until thickened. Avoid using too high of heat; keep it at a low simmer.

(5) Light the fondue pot's warmer, and pour the cheese mixture into the pot. Serve with cubes of a good crusty bread, blanched broccoli florets, roasted potatoes, and slices of apples and pears. Serve and enjoy immediately.