

Swiss Style Fondue

MADE WITH EMMENTAL & GRUYERE CHEESE

Who doesn't love melted cheese! Here is a version of a classic Alpine fondue with Swiss Cheese. Fondues were all the rage in the 1970's so lots of you have a kit somewhere in the loft but if you don't just a saucepan and some forks will do the trick. You can of course change the cheese you use as long as they are good at melting. Use bread and vegetables to dip; we used sour dough, tomatoes & carrots but asparagus, mushrooms and other green veg also work well such as lightly steamed broccoli.



Ingredients

- 1 clove of garlic, peeled & crushed
- 130ml of dry white wine
- 1-2 tsp of freshly squeezed lemon juice
- 300g of Gruyere Cheese, grated
- 300g of Emmental Cheese, grated
- 20g Cornflour (a heaped tablespoon)
- 45ml of Kirsh (use apple juice or apple cider instead if you prefer)
- Freshly ground black pepper (a pinch to taste)
- 1/2 tsp of freshly grated fresh nutmeg
- 1 pinch of smoked paprika

Method

Rub the inside of the fondue pan with the freshly crushed garlic and pour into this the lemon juice and white wine. Bring to the heat gently and then start to slowly add the cheese stirring all the time to help it melt and form a stable sauce. When you can see bubbles forming mix the cornflour with the kirsh or apple juice in a small bowl and glass and then stir into the cheese mixture. Continue to stir for 3 - 4 minutes so that the flour is totally combined and cooked through.

Stir in the seasoning and garnish with a pinch of paprika if you want.

Variations:

Experiment with different cheeses such as Jarlsberg, Cheddar, Gouda, Edam or add some blue cheese such as Gorgonzola or Brighton Blue.

Add crispy bacon crumbs, fried shallots or pan fried garlicky mushrooms.