

Cheese Fondue

Our personal cheese fondue recipe.

Work: 15 min | **Tags:** vegetarian | **Servings:** 2

1 Heat Wine

Amount	Name	Note
1 pcs	Garlic Cloves	
130 g	White Wine	
8 g	Cornstarch	

- Peel the garlic clove.
- Rub out the interior of a *caquelon* (a fondue pot) with it.
- Finely chop the clove and put it into the caquelon together with the wine and the starch.
- Heat until boiling while stirring continuously.

2 Add Cheese

Amount	Name	Note
200 g	Raclette du Valais	
100 g	Gruyère (aged 10 months)	
100 g	Gouda (aged 1 months)	"jong" / "young" / "jung"
—	Pepper	

- Cut the cheese into coarse pieces.
- Add them to the boiling wine mixture.
- Stir until everything is molten and creamy.
- Let the cheese sit and boil for a minute.
- Add pepper to taste.

3 Serve

- Put the caquelon on a *rechaud* (a little portable table stove heated with a gas burner, spirit lamp or candle).
- Using fondue forks, dip pieces of bread (or anything else you want really, e.g. potatoes or vegetables) into the cheese.
- Enjoy!

