

# **Cheese Fondue**

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**Category: Side**

**Servings: 6**

**Preparation Time: 15 min**

**Cooking Time: 20**

**A note before you start:** I like to serve my cheese fondue with the following items for dipping: blanched broccoli, snap peas, cauliflower and roasted carrots. I also include large bread cubes and cornichons.

## **Ingredients:**

**1/2 lb of imported Swiss cheese such as Emmenthaler**

**1/2 lb of Gruyere cheese**

**2 TBSP of cornstarch or arrowroot**

**1 clove of garlic**

**1 cup of dry white wine**

**1 TBSP of freshly squeezed lemon juice**

**1 TBSP of cherry brandy such as Kirsch**

**1/2 tsp of dry mustard**

**pinch of nutmeg**

## **Directions:**

**Step 1: Shred both cheeses and place in a bowl together with the cornstarch and toss to coat the cheeses.**

**Step 2: Cut the garlic clove in half and rub the cut sides of the clove inside the bowl of a fondue pot and then discard.**

**Step 3: Combine the wine and the lemon juice in a pot and heat on medium heat. Bring to a simmer. Gradually stir the cheese into the simmering wine, stirring gently with each addition. The melting cheese will gradually get to a smooth consistency. Once this happens, add the dry mustard, the cherry brandy, and the nutmeg. stir to incorporate.**

**Step 4: Transfer the mixture to a fondue pot and keep warm. Enjoy with bread cubes, blanched veggies, or boiled or oven roasted potatoes.**

**Buon Appetito!**



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