

# Cheese Fondue with Specialty preserves & Dried fruits

**COOK TIME:** 30 minutes

**INGREDIENTS:**

1 garlic clove  
3 cups dry white wine  
1 ½ lbs. Gruyere cheese, coarsley grated  
½ lb Emmental Cheese, coarsley grated  
3 teaspoons cornstach  
½ cup sherry, plus additional for thinning  
Freshly grated nutmeg  
Pepper  
Crusty bread  
Dried fruits  
Dried apricots, dried figs

**METHOD:**

Rub the inside of the Emile Henry fondue pot with the garlic clove. Pour in the wine and heat over moderately low heat until slightly bubbling. Add the Gruyere and the Emmental by the handful and stir until the cheese is melted. Keep at a simmer. In a small bowl, mix together the cornstarch and sherry. Add to the cheese mixture, along with the nutmeg and fresh pepper to taste.

Combine thoroughly, without letting the mixture boil. Place the fondue pot on the base with the burner ignited. Keep to a low heat. Serve with cubes of crusty bread for dipping.

*Recipe courtesy of Emile Henry*