



CLASSIC FONDUE

RECIPE

A close-up photograph of a red ceramic fondue pot sitting on a metal stand. A fork is dipping a piece of bread into the melted cheese. In the background, a person in blue overalls is visible, and the scene is set outdoors on a wooden table.

Is there anything more comforting than melted cheese? Although we encourage eating it all year round, we start craving it when the air turns crisp, and fall is here. Fondue can be anything you'd like it to be - dress it up for New Year's Eve, cuddle up for a cozy night in by the fire, enjoy it after a long day skiing on the mountain or add it as a station to your party buffet. Have fun with your dippers, anything goes! Although this is a traditional recipe, feel free to make it your own. Add some Vacherin Fribourgeois for a little extra funk, or switch up your mountain cheese for a change of pace. Our mongers are always here to help guide you in the right direction. Don't forget to tag us; we'd love to see how it all turns out!



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PREP TIME

15 min

COOK TIME

10 min

SERVINGS

4

INGREDIENTS

Gruyere | 1/2 lb shredded
Emmentaler | 1/2 lb shredded
Dry White Wine | 1 1/2 cups
Corn Starch | 1 1/2 Tbsp

Kirsch | 3 Tbsp
Lemon Juice | 1 Tbsp
Garlic | 1 Clove
Nutmeg and/or Pepper | To Taste

PROCEDURE

1. Place a medium saucepan on low-medium heat. Once warmed, rub the inside with your garlic clove; discard the garlic
2. Add white wine and lemon juice and bring to a simmer
3. Add cheese, about 1/3 at a time, stirring with a wooden spoon until cheese is melted and combined
4. While your fondue comes to a simmer, mix kirsch and corn starch in a separate bowl
5. While stirring, add mixture to the fondue and allow to boil for 30 seconds
6. Season fondue to taste
7. Pour into fondue pot, light your sterno and enjoy



Tips

- If your fondue is too thick, thin it out with a bit of white wine
- If your fondue is too thin, add a bit more cheese

dipper ideas

Potatoes
Crusty Bread
Apples
Brussel Sprouts
Broccoli
Sausage