
HARPER & BLOHM

CHEESE SHOP

Cheese Fondue

This traditional and iconic Swiss dish is enjoying a revival in Australia. We've made it even easier to prepare with our special grated cheese mix with just the right blend of cheeses for full flavour and supple consistency.

Serves: 200g cheese per person scale up as needed

Prep time: 5 min Cook time: 15 min

Ingredients (per person)

- 200g Harper & Blohm grated cheese mix
- 100ml dry white wine such as a dry riesling
- 1 garlic clove, sliced
- 50ml kirsch (clear distilled wine made with sour cherries)
- 1 tsp. corn flour
- freshly ground black pepper
- crusty bread, cured meats, pickled vegetables and so on to dip in your fondue

Method

1. Put the cheese mix, white wine and sliced garlic in the fondue pot on your stove over medium heat. Stir the mixture regularly until the cheese has fully melted and the whole thing is of a smooth consistency. This may take a little while, don't worry.
2. Make sure the mixture DOES NOT boil.
3. Blend the kirsch and the corn flour together then add to the pot.
4. Stir constantly over a medium heat until the mixture transforms into a slightly thicker, uniform consistency. It will take a few minutes for the corn flour to work so don't be impatient. Season with freshly ground black pepper.
5. Transfer the fondue pot to the lighted burner at your table and tuck in. Serve with crusty bread, cured meats & pickled vegetables.

Tips

- Original recipes call for a Swiss fendant (chasselas grape), alternatively use an unoaked chardonnay, a dry riesling or a gewürztraminer – something with acid
- It does have to be kirsch, no cutting corners here. Make sure you the as-good-as-you-can-afford quality so you can enjoy a glass or two!
- We have a fondue set you can hire or pop by your local op-shop or great aunts – I'm sure they'll have one.