

Cheese Fondue

Difficulty: Beginner | Prep Time: 25 min | Serves: 6
Adapted from *The Gourmet Cookbook*

- 1 ½ cups dry white wine
- 2 cloves garlic, crushed
- 2 teaspoons kirsch liqueur
- 1 tablespoon cornstarch
- 8 ounces Emmental cheese
- 8 ounces Gruyere cheese
- Freshly grated nutmeg
- Kosher salt and freshly ground black pepper
- Country French, Walnut or other rustic bread



- 1 stick unsalted butter, melted
- Kosher salt and pepper
- Apples, pears, sliced

Preparation:

Heat wine and garlic to a simmer; remove the garlic. In a small bowl, dissolve the cornstarch in the kirsch. Stirring in a back and forth motion (NOT circular stirring) sprinkle the cheese into the wine and stir until just melted. Stir in the kirsch mixture and cook to a simmer and thickened.

Cut the bread into 1-inch cubes and drizzle with butter, sprinkle with salt and pepper and bake until toasty, 10 minutes.

Pour fondue into a flame warmed pot, serve with toasted bread and sliced fruit.