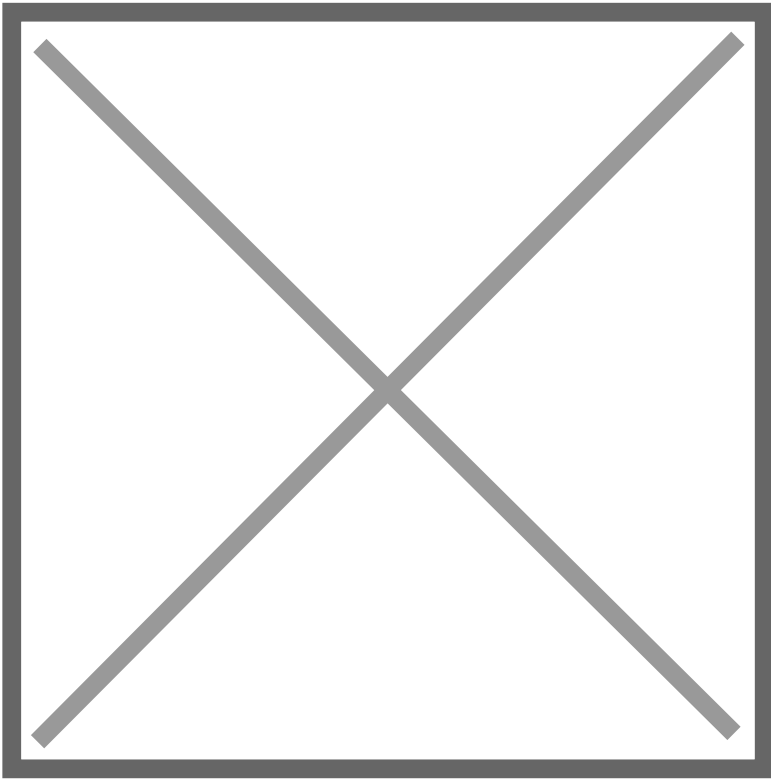


Fondue

From: gutekueche.ch



The perfect blend of Romandie and Deutschschweiz.

Cook	0:30
Yields	6 servings

Ingredients

- 1 bread Bauernbrot
- 400 g Gruyère, grated
- 400 g Deutschschweizer cheese (Emmentaler, Appenzeller, Fribourger), grated
- 50 ml Kirsch
- 1 clove of garlic
- 1 pinch of salt
- 1 pinch of pepper
- 1 pinch of nutmeg, Muskatnuss
- 15 g starch
- 375 ml white wine

Instructions

1. In the fondue pot heat up the white wine to medium heat.
 2. Pour in grated cheeses. Stir continuously.
 3. Mix kirsch with stark in a cup.
 4. Once the cheeses reach a creamy consistency, pour in the mix. Keep stirring.
 5. Add salt, pepper, and nutmeg.
 6. Cut the bread into 3x3cm squares, and serve. Don't forget to lit up a heater under the fondue pot.
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