Main dishes / Switzerland

Cheese fondue



Gruyère and Vacherin melted in white wine with starch. The acidity of the wine keeps the cheese from seizing.

Time 35 min **Servings** 4

What you'll need.

- ☐ 400 g Gruyère — coarsely grated
- ☐ 400 g Vacherin fribourgeois — coarsely grated
- ☐ 300 ml Dry white wine
- ☐ 2 tbsp Cornflour
- ☐ 1 clove Garlic
- ☐ 2 tbsp Kirsch
- ☐ 1 tbsp Lemon juice
- ☐ 1 pinch Nutmeg and pepper
- ☐ 600 g Firm-crumbed bread — cubed, with crust

Let's make it.

01 Rub the inside of the pot with a cut clove of garlic and leave it in.

02 Toss both grated cheeses with the cornflour by hand until every shred is coated.

03 Warm the wine with the lemon juice until bubbles appear at the edge, but not to a boil.

04 Add the cheese a handful at a time, stirring in a figure of eight until each is fully melted before the next goes in.

05 When the mass turns even and strings from the spoon, add the kirsch and season with nutmeg and pepper.

06 Move it to the burner and keep the flame at its lowest. The bread is speared through the crust rather than the crumb.

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