

Cheese Fondue

CHEESE

approx. 200 g p.p.

WINE

100–200 ml

TEMPERATURE

never boil!

SERVINGS

as needed

FOTO

INGREDIENTS

CHEESE – OPTION A

- ☐ 50 % Gruyère (aged at least 9 months)
- ☐ 50 % Vacherin Fribourgeois

CHEESE – OPTION B

- ☐ 40 % Gruyère
- ☐ 40 % Vacherin Fribourgeois
- ☐ 20 % Emmental

ALSO

- ☐ 100–200 ml white wine (e.g. Grüner Veltliner)
- ☐ 1 garlic clove
- ☐ approx. 1 tbsp cornflour
- ☐ 2–4 cl Schladerer kirsch
- ☐ nutmeg, pepper

METHOD

- 1 Grate the cheese – by hand (!), not with a machine.
- 2 Rub the inside of the caquelon with the garlic clove.
- 3 Set the hob to low and pour no more than 100 ml of white wine into the caquelon at first. Let it get hot, but do not boil.
- 4 Important: the cheese mixture must never boil. A small bubble is fine, though.
- 5 Gradually add the grated cheese to the wine, stirring so that it melts well. Keep an eye on the temperature and adjust if necessary. If the mixture becomes too thick, add more wine.
- 6 Keep adding cheese and let it melt. Stir, stir, stir.
- 7 Once all the cheese has melted, add the kirsch – carefully, as too much schnapps will spoil the taste. Rule of thumb: 2–4 cl; I stick to 2 cl max.
- 8 Season with pepper and nutmeg. For looks use white pepper; flavour-wise black or white makes no difference.
- 9 If the mixture is too thin: mix white wine and cornflour, stir in slowly and let it thicken for 1–2 minutes.

TO SERVE

Option a (moitié-moitié) is the classic and more intense; option b is milder – though a true Swiss will be horrified. Substitute for Vacherin Fribourgeois: Thurgauer.

Baguette in two kinds: baguette parisienne (open crumb, very crisp crust) and a “German” baguette (fine crumb, thinner crust).

Cornichons, Bündnerfleisch (air-dried beef), pears (slice only just before serving, otherwise they turn brown and mushy).

Potatoes: boil baby potatoes in their skins but not quite through. Let them cool, halve them and fry slowly in plenty of butter until crisp. Ideally boil the day before and fry just before serving.