

Cheese Fondue

Ingredients (serves 4 people)

1 glove of garlic, cut into half.
200 g (7 ozs) each of Gruyère, Emmental and Vacherin cheese (if Vacherin is not available, use 2/3 Gruyère and 1/3 Emmental).
300 ml (10 fl ozs) of dry white wine.
Juice of 1 lemon.
2 tsp cornflour (cornstarch).
Freshly grated nutmeg.
Freshly ground black pepper.
Shot of Kirsch cherry brandy.
Plenty of good crusty bread.



1. Cut the bread into cubes and put in a basket.
2. Grate the Gruyère and Emmental; cut the Vacherin into small cubes.
3. Cut the garlic in half and rub the fondue pot with the garlic. Finely chop the garlic and leave in the pot.
4. Pour the wine into the pot and place over medium-low heat. When the liquid starts to bubble, start adding the cheese by the handful, stirring until melted and combined (hint: stir in figure-eight motion to help break up the cheese).
5. In a small bowl, mix the cornstarch with lemon juice until cornstarch dissolves; stir into cheese mixture. Bring gently to a boil while stirring continuously until the mixture is smooth and bubbling slightly. Season with kirsch, nutmeg and pepper.
6. Transfer fondue pot to table, place on top of lit burner unit, and serve immediately.