

CLASSIC SWISS FONDUE

For a wonderful social event!



Serves: 6–8 **Difficulty:** Easy

INGREDIENTS

1 ½ cups shredded Swiss Gruyere (180g)
1 ½ cups shredded Swiss Emmental (180g)
½ cup shredded Swiss Appenzeller or Swiss Vacherin
2–3 Tbsp all purpose flour
1 garlic clove, cut in half
1 cup dry white wine
1 Tsp fresh lemon juice
1 dash kirsch liqueur
Fresh ground pepper
1 pinch nutmeg
Crusty white bread, cut into large cubes

USE A CERAMIC OR CAST IRON MEDIUM POT

MIX the three cheeses and toss with flour in a medium sized bowl.

RUB the inside of the pot with the garlic halves.

PUT THE POT over medium heat and pour in the wine, cook until it is hot.

STIR in the lemon juice and kirsch.

ADD the cheese a handful at a time, stirring constantly until it all melts completely.

ADD the pepper and nutmeg when it is light, creamy and bubbling.

REMOVE from heat and place on a burner on the table.

DIP the bread cubes in the fondue with forks.