

Fondue Recipe for 3 people.

600 g cheese -- Gruyère + something else.

The package Armin brought, already grated
was 600 grams. So 200 grams/person.

(Armin's was 1/3 Raclette, 2/3 Gruyère.

1/2 Vacherin 1/2 Gruyère also shows up in recipes.)

aromatics (i.e. garlic, shallots) you want in your fondue.

50 ml Kirsch.

1 tablespoon (15 ml) corn starch or wheat starch for thickening.

1 teaspoon (5 ml) lemon juice.

1 pinch freshly grated nutmeg (optional)

2 pinches freshly grated black pepper (optional)

2.1 dl White wine – 0.7 dl per person

bread

Chop your bread before you begin with the cheese. Once you have melted cheese you will need to be stirring the whole time!

Grate or cube your cheese.

Disolve your starch in the kirsch, so it won't make those starchy balls when you add it to the fondue.

Fry any aromatics (shallots, garlic) you want in your fondue in olive oil until translucent. The purists, who don't want any bits in their fondue, skip the shallots and "rub the garlic around the heavy saucepan, leaving just the taste of it".

Add the wine and warm it over low heat.

Slowly add the cheese and begin stirring in one direction only.

When the molten cheese starts becomes uniform in consistency, add the nutmeg, pepper, and lemon juice. Stir some more.

Add the kirsch+starch mixture to give it viscosity. Keep stirring.

You are done. If the fondue is too liquid, add more corn starch, mixed with a few drops of water. If too thick, add more wine.