



l'art de cuisiner

STARK & WHYTE

Fondue Pot... “Traditional Cheese Fondue”

Method

Ingredients:

- 1 clove garlic, halved crosswise
- 1 ½ cups dry white wine
- 2 tbsp. flour
- 2 cups Emmenthal cheese, coarsely grated
- 2 cups Gruyère cheese coarsely grated
- 2 tbsp. Brandy
- 1 tbsp. Kirsch

1. Rub inside of Staub “Fondue Pot” with cut sides of garlic, then discard garlic.
2. Add wine to pot and bring just to a simmer over moderate heat.
3. In a bowl toss grated cheeses together with 2 tbsp. flour.
4. Gradually add cheeses to the “Fondue Pot” and cook, stirring constantly in a zigzag pattern (not a circular motion) to prevent cheese from balling up, until cheese is just melted and creamy (do not let boil).
5. Bring fondue to a simmer and cook, stirring, until thickened, 5 to 8 minutes.
6. Set the “Fondue Pot” over a flame and serve with bread (cut into 1-1 ½” cubes) for dipping.



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