

SUZANNE BROWN



~~SUMMER~~™

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Après Ski

Classic Cheese Fondue

- 1 garlic clove, peeled and halved
- 1 1/2 cups dry white wine
- 2 tablespoons cornstarch
- 2 teaspoons kirsch liqueur
- 2 cups (1/2 lb) Gruyère cheese, grated
- 2 cups (1/2 lb) Emmental cheese, grated

For dipping:

- Cubes of French bread
- Sliced apples
- Boiled red potatoes
- Blanched broccoli florets
- Sliced red peppers

Combine the cornstarch and kirsch in a small cup and set aside. Rub the inside of a 4-quart heavy pot with the garlic, then discard. Place the pot over medium heat, add the white wine, and bring to a simmer.

Gradually add the cheese to the pot and cook, mixing constantly using a zigzag (not circular) motion, until the mixture becomes creamy (do not let the cheese boil!). Slowly stir in the cornstarch/kirsch mixture, then bring fondue to a simmer, stirring in the zigzag pattern for about 5-8 minutes, or until the mixture has thickened. Transfer to a fondue pot set over a flame + serve with bread, fruit and vegetables for dipping. *Serves 4.*

