

Swiss cheese fondue

Ingredients

- 1 clove garlic, halved
- 290ml/½ pint white wine
- 1 tsp lemon juice
- 225g/8oz emmental cheese grated
- 225g/8oz gruyère cheese grated
- 1 tsp cornflour
- 1 tbsp kirsch (optional)
- cubed bread pieces, for dipping

Preparation method

1. Rub the inside of the fondue pot with the halves of garlic.
2. Add the wine and lemon juice to the pot and heat until boiling. Lower the heat and gradually stir in the cheeses until melted, stirring all the time.
3. If using kirsch, blend with the cornflour, otherwise use water. Add to the cheese mixture and cook gently until the mixture is smooth - don't let it boil or it will burn.
4. Using the fondue prongs, dip the bread cubes into the cheese and serve.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4

A classic Swiss recipe. Use flavoured breads like foccacia, olive breads or breadsticks and, for a different flavoured fondue, use other cheeses or a mix of mozzarella, dolcelatte and parmesan.