



CHEESE FONDUE FOR TWO

PREP 15min | COOK 10min | SERVES 2



INGREDIENTS

- 400 g French bread
- 175 ml white wine
- ½ clove of garlic
- 1 tbsp kirsch brandy (*optional*)
- 160 g Grand Trunk (*grated*)
- ½ tsp lemon juice
- 160 g Wildwood (*grated*)
- dash of nutmeg
- 80 g Homecoming (*grated*)
- & pepper to taste
- 2 tsp cornstarch

DIRECTIONS

1. Cut French bread into 1” cubes and set the table before you start heating the fondue.
2. Rub the caquelon (fondue pan) with half a clove of garlic, cut in small pieces and leave in caquelon (fondue pan).
3. Mix Grand Trunk, Wildwood and Homecoming with cornstarch in caquelon (fondue pan), add wine and lemon juice.
4. With constant stirring, heat up until the cheese is melted and creamy.
5. Add kirsch brandy (*optional*), season with pepper and nutmeg to taste.
6. Place the caquelon (fondue pan) over a small spirit burner to keep the fondue at boiling point.
7. Dip the bite size, cubed French bread into the fondue using a long handled fork.
8. Stir the fondue every time you dunk a piece of bread so the fondue doesn't burn on to the bottom of the caquelon (fondue pan).

CHEESE FONDUE FOR TWO RECIPE INCLUDES:

Homecoming, Grand Trunk, Wildwood Cheese

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Recipe created by Jolanda Weber/Stonetown Cheese

COOKING TIP

The crust left at the bottom of the pot when making classic cheese fondue is considered a delicacy and is called “la croute” or “la religieuse”. Scrape it off and serve it to your guests.