

Cheese Fondue Recipe

Notes The secret is to bring the wine and lemon juice mix to the boil and keep it hot enough to melt the cheese. The cornflour helps the cheese melt without going stringy. If it is too thick add a little milk and stir well to thin.

Ingredients

200 g	Gruyere, grated
200 g	Emmenthal, grated
120 – 240ml	White wine (to taste)
2 tsp	Cornstarch or cornflour
1 clove	garlic
1tsp	Lemon juice, or to taste
	Salt and freshly ground pepper
	Dry mustard to taste

Method

Place the cheese in a small bowl, sprinkle with cornstarch and toss to coat, set aside.

Rub the inside of the fondue with the garlic.

Add the wine and lemon juice and over medium heat, bring the wine and lemon juice to a boil.

Reduce heat to a gentle simmer. Gradually add the cheese, stirring to melt slowly. Once smooth, season with salt, pepper and dry mustard.

Using fondue forks, dip bread cubes into the hot cheese.

Extra thoughts

You can buy pre-grated cheese in most supermarkets. The easiest way to coat with the cornstarch is to pop some in the bag and give it a good shake.

You can also use Raclette or Jarlsburg cheese.

As well as bread cubes this works with bread sticks, blanched vegetables etc.