



## Consejo del chef

All that remains is to light some candles, open a bottle of wine and serve the hot fondue to enjoy a magical dinner for two.

## Raciones para 1

2 glasses  
Dry white wine

200 g  
Gruyere cheese

200 g  
Emmental cheese

200 g  
Gouda cheese

2 tablespoons  
Cornstarch

4 tablespoons  
Kirsch

1/2 teaspoon  
Grated nutmeg

1  
Garlic clove

Pepper

Bread and accompaniments

- 1 Rub the inside of the pot with the garlic clove .
- 2 Add the wine, kirsch and cheeses and melt.
- 3 When melted, add cornstarch.
- 4 With a wooden spoon, mix well, stirring regularly following the 8 number pattern.
- 5 Add pepper to taste and serve with the accompaniments you like.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/fondue-de-queso/>

**COOKING**  
**LOVERS** 