Cheese fondue



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

https://cookinglovers.teka.com/en/receta/fondue-de-queso/