



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/es/receta/fondue-de-queso/>

