

CHEESE FONDUE

Thank you Charlotte and Serge Crottaz for this excellent recipe!
It has become one of Nelson's best kept secrets!



Ingredients:

You'll need 200gr. of grated cheese and 100ml of dry white wine per personne.

My choice of cheeses is as follow per person:

- 70g. Tasty Cheddar
- 70g. Creamy Harvarti
- 30g. Emmental
- 30g. Colby

You also need 1 Tbs of cornflower, and ½ Tbs of Kirsch per person and as much garlic as you like.

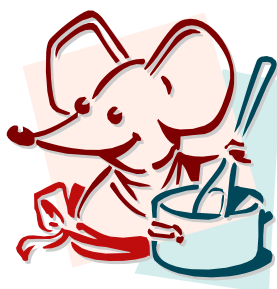
Method:

Rub your caquelon (special saucepan for cheese fondue) with the garlic cloves and leave them in the saucepan.

Pour the white wine in the saucepan and bring it to a simmer.

Add the grated cheese. Stir the mixture non stop with a wooden spoon until the cheese has melted.

In a small glass dissolve the cornflower with the Kirsch (or water) and add it to the melted cheese while stirring. When the fondue has slightly thickened, bring it to the center of the table onto the table stove. Start to eat immediately because the fondue needs to be stirred.



Bon Appetit