

CLASSIC CHEESE FONDUE

Ingredients:

- 1 clove garlic
- 1 cup dry white wine
- 1 teaspoon lemon juice
- 2 cups Emmenthal cheese grated
- 2 cups Gruyere cheese grated
- 1 tablespoon kirsch cherry brandy
- 1 tablespoon water
- 2 teaspoons cornstarch
- pinch white pepper
- pinch nutmeg

Directions

Combine wine and lemon juice in saucepan, placed on a stovetop burner, and begin to heat on a medium heat setting.

Add each variety of grated cheese, stirring as they are added, allowing heat to melt the cheeses together. Continue stirring as to keep the cheese consistency smooth and not chunky

In a separate bowl, combine brandy and water with the cornstarch, mixing thoroughly to blend together and then add the mixture to the melted cheese in the saucepan.

Rub inside of fondue pot with garlic clove, add cheese, then add pepper and nutmeg to the sauce.

