



COOKING PASSION SINCE 1877

## FONDUE AND RAW CRUDITÉS



Serves 6

### INGREDIENTS

1 clove garlic, halved  
350ml white wine  
2 tsp lemon juice  
270g emmental cheese grated  
270g gruyère cheese grated  
1.5 tsp cornflour  
1.5 tbsp kirsch (optional)  
Vegetable and bread cubes to  
serve

### METHOD

Rub the inside of the fondue pot with the halves of garlic.

Add the wine and lemon juice to the pot and heat until boiling. Lower the heat and gradually stir in the cheeses until melted, stirring all the time.

If using kirsch, blend with the cornflour, otherwise use water. Add to the cheese mixture and cook gently until the mixture is smooth - don't let it boil or it will burn.