

DENE

Cheese Fondue



Ingredients for the fondue:

- 1/3 pound firm alpine-style cheese such as gruyere
- 1/3 pound fontina
- 1/3 pound gouda
- 2 tablespoons cornstarch
- 1 cup dry white wine such as Sauvignon Blanc
- 1 clove garlic minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon brandy
- 1 teaspoon Dijon mustard
- 1/8 teaspoon nutmeg

Method:

1. Grate all of the cheeses. In a medium bowl, combine the cheeses with the cornstarch, tossing thoroughly to coat all pieces.
2. In a stove-safe fondue pot or large heavy saucepan, bring the wine, garlic, and lemon juice to a simmer over medium-low heat. Add the cheeses to the simmering liquid a little at a time, stirring well between each addition to ensure a smooth fondue. Once smooth, stir in the brandy, mustard, and nutmeg.
3. Arrange an assortment of bite-size dipping foods on a platter. If necessary, carefully pour the fondue into a fondue pot. Serve with fondue forks or wooden skewers. Dip and enjoy!

Notes:

Cheese fondue can be made 1 day in advance and kept in the refrigerator. Reheat gently over a double boiler, adding additional white wine as needed to thin the fondue and reach the right consistency.

Assorted fondue dippers: Boiled baby new potatoes in their skins quartered if large, lightly steamed broccoli florets, lightly steamed cauliflower florets, lightly steamed asparagus, button mushrooms wiped clean and stems removed, cherry tomatoes, sliced firm apples such as Granny Smith, cooked sliced hot sausage, or cubed French, sourdough, and/or pumpernickel bread.