



Cheese Fondue

As I'm married to a Swiss, a traditional fondue is something I love to make in winter. It's easy, delicious and great for a casual get together. Start with a platter of cold cuts and cornichons (prosciutto and bresaola are closest to the rohschinken and bündnerfleisch you'd have in Switzerland) and finish with coffee and Swiss chocolates.

Serves 4–6



INGREDIENTS

- 1 clove garlic, peeled and bruised
- 2 baguettes, cut into bite-sized cubes
- 3 teaspoons cornflour (9g/1/3oz)
- 150ml kirsch (1/2 cup)
- 300g Swiss Gruyère, grated (10 1/2oz)
- 300g Vacherin Fribourgeois, grated (10 1/2oz)
- 300ml dry white wine (1 1/3 cups)
- Freshly ground white pepper, to taste
- Freshly grated nutmeg, to taste

METHOD

1. Rub the fondue pot (called a caquelon) with the garlic clove, then discard garlic. Place bread on the table alongside the stand for the pot. Fill the stand with methylated spirit, light it and adjust heat to low; once the fondue is ready everything else must be ready to go.
2. Dissolve the cornflour in the kirsch and set aside.
3. Add cheese and wine to the fondue pot, place over a low heat on the stove and stir until the cheese has melted.
4. Stir in pepper and nutmeg then add the kirsch mixture, increase heat to medium, and stir vigorously until well combined and smooth.
5. Place the caquelon on the stand, increase flame to high and ask diners to immediately spear a piece of bread on their forks and start stirring and eating; fondue needs to be stirred constantly by the diners so it doesn't burn on the bottom.
6. When all the cheese is eaten, the brown crust on the bottom of the pot is the most prized part of any cheese fondue.