



PASSION IS COOKING

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By Anita Heidema & Dario Tomaselli

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Serves 4 peoples

Swiss Cheese Fondue

Cooking Info- Classical starter for a meal or use for a get together event. Can be originally from Switzerland or France, a mix of phenomenal cheeses.

Ingredients:

2 cloves of Garlic
14 oz (400gr) Gruyere cheese grated
4 Oz (100gr) Stonetown Grand Trunk cheese grated
4 Oz (100gr) Emmenthal cheese grated
4 Oz (100gr) Swiss cheese Vacherin grated
1 ½ cup (300 ml) dry white wine
Splash of Kirsh to taste (optional)
Crack black pepper to taste
Fresh grated nutmeg to taste.
4 tsp cornstarch



For dipping:

1 old day baguette cut in cubes (non classic options are rye breads and rustic options you can experiment with and don't forget to share with #picdin)

Green apple cut into cubes

Broccoli or cauliflowers lightly blanch

Red pepper, sautéed artichoke hearts, pearl onions.

Most of these are classical cheese fondue that is used. Saying that the culinary world is your oyster. Look at grilled meats, seafood, favourite vegetable and fun to explore.

PREP TIME

15 min

COOK

10 min

READY IN:

45 min

Method

- 1- Brush the inside of a fondue pot with crushed garlic clove and then chopped finely and place them into the pot.
- 2- Add the cheese, corn-starch, pepper and nutmeg
- 3- Add the wine and cook over medium heat mixing continuously until cheese as melted and smooth
- 4- Simmer slowly and adjust the seasoning.
- 5- Place immediately on a fondue burner and serve with the dipping accompaniments.

Bon Appetit.

Wine Pairing- Riesling or Pinot Noir.

Juice Pairing- Ginger Spice.

Dario Tomaselli & Anita Heidema

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