

Swiss Cheese Fondue

Serves 4

Preparation time: 30 minutes

Ingredients

2 cloves garlic, halved
600ml white wine
2 tsp lemon juice
400g emmental cheese, grated
400g gruyère cheese, grated
2 tsp cornflour
2 tbsp kirsch
2 baguettes

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.

Blend the kirsch with the cornflour. Add to the cheese mixture and cook gently until the mixture is smooth - don't let it boil or it will burn. Keep stirring.

Serve.