



KARST CHEESE FONDUE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



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INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Cream Base
450 g	Karst Cave Aged Cheese
300 g	Swiss cheese
600 ml	Sauvignon Blanc white wine
26.5 g	Corn flour / starch
15 ml	Kirsch
25 g	Garlic paste
1 g	White pepper
8 g	Salt

METHOD

1. Mix the QimiQ Sauce Base with the corn starch, white wine, salt, pepper and garlic until smooth.
2. Bring the mixture to the boil. Add the Karst Cave Aged cheese and allow to simmer until the cheese melts and is smooth.
3. Burr mix with the cherry brandy and serve immediately.