



CHEESE FONDUE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Reduces skin formation
- Enhances the natural taste of added ingredients
- Creamy consistency
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g Emmenthal cheese, grated

300 g Raclette cheese, grated

300 g Gruyere cheese, grated

35 g Corn flour / starch

800 ml White wine

Ground nutmeg

2 ea Garlic clove(s), squeezed

200 g QimiQ Classic, chilled

40 ml Kirsch

Salt and pepper

METHOD

1. Toss the cheese in the corn flour and put to one side.
2. Bring the white wine, nutmeg and garlic to the boil. Reduce heat, add the cheese mixture and simmer until the cheese has completely melted.
3. Add the chilled QimiQ Classic, mix well and simmer until the mixture is completely hot.
4. Stir in the Kirsch, season to taste with salt and pepper and serve with fresh, crusty bread.