



FONDUE

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 1669 G

250 g	QimiQ Sauce Base
600 g	Sauvignon Blanc white wine
21.5 g	Corn starch
268 g	Emmenthal cheese, grated
228 g	Gruyere cheese , grated
248 g	Appenzeller cheese, grated
25 g	Garlic, pureed
15 g	
8 g	Salt
1 g	White pepper

METHOD

1. Bring the QimiQ Sauce Base, white wine and corn starch to a boil stirring consistently, then simmer for about 2 minutes.
2. Add the grated cheese and stir until completely melted and the mixture has a creamy consistency (bur mixer is optional).
3. Add the garlic puree and the Kirschwasser and continue to stir. Fill into a fondue pot for service.
4. Serve with french bread, pickles, Bundnerfleisch, (dried beef) and sliced pears or apples.