



# 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 Sauce Base

**450 g** Karst Cave Aged Cheese

**300 g** Swiss cheese

**600 ml** Sauvignon Blanc white wine

**26.5 g** Corn starch

**15 ml**

**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 a 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.