



# CHEESE FONDUE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, room temperature

**200 ml** White wine

**500 g** Strong cheese, grated

**10 g** Corn starch

**1 tbsp**

Salt and pepper

Nutmeg, grated

**1** Garlic clove(s), halved

## METHOD

1. Warm the QimiQ Classic and white wine, add the cheese and heat until melted.
2. Add the starch to the Kirsch and mix to a thick paste. Stir into the cheese mixture and season to taste with salt, pepper and nutmeg.
3. Rub the inside of the Caquelon (fondue bowl) with garlic, add the cheese mixture and serve over heat.