



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.