



# 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

<b>500 g</b>	Emmenthal cheese, grated
<b>300 g</b>	Raclette cheese, grated
<b>300 g</b>	Gruyere cheese , grated
<b>35 g</b>	Corn starch
<b>800 ml</b>	White wine
	Nutmeg
<b>2 pcs</b>	Garlic clove(s), squeezed
<b>200 g</b>	QimiQ Classic, chilled
<b>40 ml</b>	
	Salt and pepper

## METHOD

1. Toss the cheese in the corn starch and put to one side.
2. Bring the white wine, nutmeg and garlic to a 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.