

LE CREUSET STONWARE PETITE CASSEROLES X4

Swiss Emmental and Gruyere Fondue with French Bread

Makes 4

Two or more cheeses are typically combined to make a classic cheese fondue. The cheeses are melted in white wine and seasoned with nutmeg, pepper and mustard. The fondue is poured into the garlic rubbed petite casseroles and served with cubes of French crusty bread. Perfect as a fun, sharing dish with friends!

INGREDIENTS

1 clove garlic
225g (8oz) Mature Emmental Cheese - grated
225g (8oz) Gruyere Cheese - grated
1 tablespoon cornflour
300ml (10 floz -1/2 pint) dry white wine
1 teaspoon lemon juice
¼ teaspoon nutmeg
½ teaspoon black pepper
½ teaspoon English mustard

1 large French bread stick

METHOD

1. Slightly crush the garlic glove and rub it around the inside of each casserole.
2. Place the grated cheeses into a plastic bag, add the cornflour and mix together.
3. Pour the wine and lemon juice into a medium saucepan and heat to a low simmer.
4. Add the cheese mixture in small handfuls, stirring in a figure of eight until melted. Continue stirring over a low heat until thickened and smooth.
5. Season the fondue with nutmeg, black pepper and mustard.
5. Break the French bread into 2 ½ cm (1inch) cubes and place into a serving bowl.
6. Pour the cheese fondue into the garlic flavoured casseroles and serve with the bread.

Cooks tips

Avoid using very inexpensive wine as the flavour is often poor and it can be too acidic. Once the cheese has been added keep the heat low and the stirring action slow. Overheating and over-working can result in the cheese solidifying. Vegetables such as sticks of carrot, pepper, celery and radishes are a good alternative for dipping.

UK Terms

Cornflour

US Terms

Cornstarch