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CHEESE FONDUE FROM SAVOY (4pers)

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300g of Beaufort
300g of Abondance
200g of Ouzon (local cheese)
½ bottle of dry white wine from Savoy
1 glove garlic

Nutmeg
Pepper
200g of bread or baguette in dice
1 tbsp. Starch
1 glass of kirsch liqueur

Rub your fondue pot with the peeled garlic clove.
Grate the different cheeses in the pot and cover generously with white wine.
Put down the pot on low heat.
Let melt, stirring with a wooden spoon until well blended. that fade becomes smooth and homogeneous.
Incorporate the teaspoonful of diluted starch in the Kirsch.
Add pepper and grated nutmeg.
Leave to cook another 5 min without stop stirring.
Deposit fondue on his stove in the middle of the table.
Taste by pricking a bite of bread at the end of a big fork.

