

Fromagination Fondue Recipe

Serves up to 4 people

INGREDIENTS

1 cup (4 ounces) shredded Swiss Emmental
2 cup (8 ounces) shredded Swiss Peak Gruyere cheese
1 cup (4 ounces) shredded Roelli Little Mountain, Uplands Pleasant Ridge Reserve or Mount Raclette cheese from Wisconsin
1 1/2 cups dry white wine (such as Sauvignon Blanc)
1 teaspoon fresh lemon juice
1/2 teaspoon salt
1 large clove garlic peeled and halved
Pinch of nutmeg
Pepper to taste
1/2 tablespoon of cornstarch

DIRECTIONS

Combine the cheese, 1 cup of wine, and lemon juice in a medium bowl. Let the cheese mixture soak for at least 2 hours. (Pro tip: Soak the cheese overnight.)

To prepare fondue, add salt to a large pot. Vigorously rub the cut end of the garlic over the entire interior surface of the pot; discard garlic.

Add the remaining 1/2 cup of wine to the pot; boil over medium heat.

Slowly add the cheese mixture, whisking continuously. Continue whisking until the cheese is completely melted and the fondue is smooth.

Season with nutmeg and pepper.

Transfer mixture to fondue pot.

Set at low heat for serving (or in an original pot kept over low heat).

Serve immediately with a variety of roasted vegetables (potatoes, carrots and broccoli), French bread, sliced apples, and cornichons.

Note: If it's too thick, add more wine; if too thin, add more cornstarch.