


Serves 4


Fondue
special


20 min


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Ingredients

- 14 oz (400g) grated or thin slices of Gruyère AOP
- 14 oz (400g) Vacherin Fribourgeois AOP cheese, cut into diced
- 1 clove of garlic, cut into two
- 4 teaspoons of corn flour
- 1 1/2 cup (350ml) white wine
- 1 small glass of kirsch
- 1 pinch of Cayenne pepper



Preparation

Rub the fondue dish with the clove of garlic. Leave in pot if desired.

Mix the Gruyère AOP, the Vacherin Fribourgeois and the corn flour together in the fondue dish. Add the white wine and bring to a boil while stirring continuously until the cheese has melted.

Add the kirsch and the Cayenne pepper.

Keep the fondue dish warm on the burner over a very low flame.