


Serves 4


Fondue
special


30 min



Ingredients

- 400g grated or sliced Gruyère AOP
- 200g Vacherin Fribourgeois AOP
- 1 tablespoon butter
- 1 finely chopped onion
- 100g cleaned chanterelle mushrooms
- 100g sliced button mushrooms
- 1/2 bunch parsley, chopped
- 1 clove of garlic, cut into two
- 4 teaspoons of corn flour
- 300ml white wine
- 1 teaspoon freshly squeezed lemon juice
- 1 small glass of kirsch
- Freshly ground pepper, salt
- Pinch of paprika



Preparation

Fry the onions gently in the butter until they become transparent, without browning. Add the chanterelle and button mushrooms and cook them gently until all the liquid has evaporated.

Add the parsley, cook a little longer, season and keep warm.

Prepare the fondue as in Half & Half, add the mushrooms and serve immediately.