

# Richmond Hill cafe & larder

## The Art of Fondue

Makes enough for 4 people

### Ingredients

- 1 clove garlic
- 300ml dry white wine
- 1 teaspoon lemon juice
- 4 cups of grated cheese (we recommend using a; Comté, Fontina and or Emmenthal)
- 1 tablespoon cornflour
- 3 tablespoons kirsch
- White pepper, grated nutmeg and paprika to taste
- Selection of bread and potatoes and crudités for serving

### Method

- Rub the inside of the pot with the smashed clove of garlic.
- Heat the wine and the lemon juice carefully, on a high heat – when it begins to steam it is ready to add the cheese, reduce the heat
- Add the cheese gradually; stirring continuously in a figure-of eight motion, right to the bottom!
- Dissolve the corn flour in the kirsch.
- When the cheese mixture is bubbling, add the kirsch and the corn flour mixture whilst stirring.
- Cook 2 - 3 minutes more, stirring continuously, season to taste.
- Use your fork/ skewer to dunk pieces of bread or potato in the fondue.

All that's left now is to enjoy!

