

GREEN COUNTRY WISCONSIN

there's an art to it.

*Cheese Fondue...there's an art to it!
Try this recipe by Chef Roland Fürst.*

*It's easy to make at home, but even easier if you have
Chef Roland cook it up for you at the New Glarus Hotel.*

CHEF ROLAND'S CHEESE FONDUE

Ingredients:

1 ¼ cups dry white wine (divided)
4 cups (about ¾ pound) shredded Appenzeller, Gruyere or Emmentaler cheese
2 tablespoons fresh lemon juice
1 ½ teaspoons very finely chopped fresh garlic
1 teaspoon chopped fresh dill
½ teaspoon white pepper
Pinch of ground nutmeg
2 tablespoons cornstarch
2 tablespoons Kirschwasser (cherry brandy)
Crusty French bread, cut into bite-size cubes

Preparation:

Put 1 cup wine in a heavy fondue pot.
Set pot over high heat and bring wine to a gentle boil.
Reduce heat so that wine simmers.
Gradually stir cheese into wine.
When all the cheese has melted and mixture is smooth, stir in the lemon juice, garlic, dill, pepper and nutmeg.
Combine cornstarch with remaining ¼ cup wine.
Add to cheese mixture and stir well.
Let cook a few minutes, stirring constantly, until fondue is thick and smooth.
Stir in the kirsch.
Serve immediately with bread chunks for dipping.