

Aepler Gruppe Swiss Club Fondue Recipe

Ingredients

1 lb grated Gruyere Cheese
1 lb grated Raclette Cheese (Appenzell can be substituted)
2 tsp cornstarch
¾ tsp minced garlic
¾ cup dry white wine
2 Tbsp lemon juice
4 Tbsp Kirsch
2 pinches of white pepper
1 pinch nutmeg
1 pinch baking soda

Steps

1. Grate cheeses (grate best when cold) and place in a 1 gallon ziplock bag.
2. Mix cornstarch with cheese in bag.
3. Heat garlic and wine and lemon juice in steel pot.
4. When bubbles form on edge (steam rises from wine in pot) add the cheese
5. Stir constantly until creamy, then add Kirsch and pinches of white pepper, nutmeg and baking soda.
6. Stir again constantly until creamy (5-8 min)
7. Serve immediately in a heated fondue pot.

Utensils

Use a steel pot and wooden spoon to stir fondue on the stove. (don't use aluminum pot) 30 minutes to cook after cheese is grated.

Prepare the fondue pot to serve at the table by rubbing the inside of the pot with a garlic clove for flavor. (after meal fondue pots are easier to clean when soaked with used dryer sheet overnight)