

oh la
VACHE *Recipes & Wine Pairings*

CLASSIC FRENCH/SWISS FONDUE

WINE PARING: THIS RECIPE IS MEANT TO BE SERVED WITH DOMAINE DES RONCES PINOT NOIR, FROM THE JURA REGION OR LES YONNIERES MUSCADET FROM LOIRE REGION

FOOD PARING: JAMBON DE PARIS, CORNICHONS, FRESH BREAD, PROSCIUTTO OR POTATOES

CLASSIC FRENCH/SWISS FONDUE

SERVES 6

INGREDIENTS:

- 1 cup of dry white wine
- 3 tablespoons of Kirsch (regular brandy works)
- 2 garlic cloves
- ¼ teaspoon white or black pepper
- 3 tablespoons of cornstarch
- 2 pinches of nutmeg (preferably freshly grated)
- 10 ounces of Vacherin Fribourgeois, grated
- 10 ounces of 4-6 month Comte, grated
- zest of half a lemon

INSTRUCTIONS:

1. In a Heavy Bottom Pot (at least 2 quarts or even just your crock pot), pour the wine, kirsch, pepper, garlic and heat on medium
(DO NOT BOIL)
2. In a mixing bowl, combine the shredded cheeses, cornstarch, nutmeg and lemon zest
3. Once the wine mixture is steaming and JUST ABOUT to boil, add one handful of cheese mixture
4. Whisk until completely melted (DO NOT BOIL)
5. Add another handful of cheese mixture one at a time and melting completely before adding another
6. Repeat until complete

Serve and ENJOY!!!