



The perfect Swiss Fondue

Ingredients (per person)

- 200g grated cheese mix (half Vacherin Fribourgeois, half Gruyère AOP)
if you want a superb mix, I suggest you use 1/4 aged Gruyère AOP like our Sélection Beeler Gruyère or Gruyère AOP Réserve and 1/4 younger Gruyère AOP (Classic, 6 months).
If you can't find Vacherin Fribourgeois, you can substitute it with a good quality Swiss raclette cheese. In that case reduce the mix to 40% raclette and 60% Gruyère.
- 100ml dry white wine (the original recipe calls for a Swiss Fendant (chasselas grape), but you can get to a similar result with an a dry Riesling, Gewürztraminer or unoaked Chardonnay).
- 1 garlic clove
- 1 tsp corn starch
- ca. 50ml Kirsch (yes, it has to be Kirsch, no cutting corners here – and make sure you get the as-good-as-you-can-afford quality)

Preparation

Slice the garlic and add it to the fondue pan (caquelon) along with the cheese mix and wine. Heat gently on the stove over medium heat — it's much faster than using the small burner from your fondue set.

Stir regularly (a fork works fine; no need for the fancy figure-eight motion). Don't let the mixture boil.

Once the cheese is smooth and fully melted, mix the Kirsch with corn starch and add it to the pan. Keep stirring until the fondue thickens and becomes silky and uniform. If it doesn't bind, add a bit more starch/Kirsch mixture. It may need a little heat to activate the starch — just avoid boiling.

Finish with freshly ground pepper and serve immediately.

Bon appétit!

