

## A Classic Winter Fondue

A retro revival - and about time too! Fondues are fabulous informal sharing food for a group of friends on a cold winter's night. Dip crusty bread, slices of sausage and chunks of ham, big pieces of mushroom sautéed with garlic and rosemary, halved cherry tomatoes, slices of apple, [we could go on ...!] and make sure there's plenty of wine, or even warmed spiced cider or apple juice to hand.

### Recipe **serves 4**

200 g	Emmental [grated]
200 g	Gruyere [grated]
200 g	Keen's Cheddar [grated]
1 clove	Garlic [halved]
500 ml	Dry white wine [i.e. enough left for a generous sized cook's glass!] such as Sauvignon Blanc
2 tbsp	Cornflower, mixed to a loose paste with Kirsch, Vodka, or Vermouth [or even water]

Set the wine to warm in a pan over a low heat, and rub the inside of your fondue pot with the cut sides of the garlic clove. Once the wine is hot - but before it is simmering - add the cheese in large handfuls, whisking gently as you go and allowing each addition to melt into the wine before adding more. Once all the cheese has been incorporated add the cornflower and Kirsch to thicken.



Stir, check, and add more if the fondue seems too runny [but bear in mind it will continue to thicken slowly as it sits in the heated pot]. Sit the fondue dish on its heater and once well warmed pour in the fondue mix and serve with your assorted dipping ingredients. It's a good idea to ask your guests to have a good old stir with each dip to prevent sticking. You can also impose forfeits for lost morsels of food!