



Makes 4 to 6 Servings

Use **Chantal® 5 Function Fondue** and **Burner Paste**

Traditional Swiss Fondue

Ingredients:

- 9 oz of Swiss cheese
- 5 oz of Gruyere cheese
- 1½ tablespoons of cornstarch
- 1¼ cup of dry white wine
- 1 garlic clove
- 1¼ tablespoon of Kirsch

Preparation:

1. Slice the garlic clove in half then rub half of the garlic onto inside of the stainless steel fondue pot, press firmly to release juices.
2. Grate the cheeses together then mix with cornstarch in a separate bowl.
3. Thinly slice the other half of the garlic and add it to the ceramic pot.
4. Light the burner paste and place it in the fondue stand under the ceramic fondue pot.
5. Add the dry white wine to the pot and heat slowly until it begins to simmer. Do not boil.
6. Gently stir in the cheese and cornstarch mixture then add the Kirsch. It is now ready to serve!

Best served with french bread, cooked meat, and vegetables.

