



Coopers Fondue Recipe

serves 4

Ingredients

- 800 g grated cheese (moitié-moitié of Gruyère und Vacherin; optionally supplemented with Appenzeller or Emmentaler)
- $\frac{1}{2}$ garlic clove
- 3–4 tsp corn starch
- 350 ml white wine*
- 1 tsp fresh lemon juice
- 20 ml schnapps (kirsch)*
- 1 pinch freshly grated nutmeg (less is more)
- 1 pinch freshly ground black pepper
- 500–700 g bread, cut into cubes

*non-alcoholic option: replace the schnapps with apple juice or buttermilk

Preparation

1. Rub the caquelon with the garlic clove. Then press or finely chop the garlic.
2. Heat white wine in the caquelon over medium heat.
3. Add the garlic and cheese. Stir until melted and smooth.
4. Mix the lemon juice and the schnapps, then fully dissolve the cornstarch in it. Important: Stir well to avoid lumps and add immediately to the cheese.
5. Bring to a gentle boil while stirring until the mixture thickens. Keep stirring to maintain a creamy consistency.
6. Season with pepper and nutmeg.

Serve immediately and enjoy!
Pairs well with a dry white wine.

Fondue SOS

Fondue too thin? Increase the heat and stir in a little cornstarch dissolved in cold water.

Fondue too thick? Increase the heat and, while stirring, add a little white wine (or juice).

Fondue separates? Place the caquelon back on the stovetop. Dissolve the cornstarch in a little lemon juice, stir in vigorously, and briefly bring to a boil.