

RECIPE

Broth Fondue

| | |
|--------------------|-----------------|
| Recipe Created For | Main Ingredient |
| Fondue | Vegetables |

| | |
|--------------|--------------|
| Cook Time | Serving Size |
| Under 1 hour | 4-6 |



RECIPE NOTES

Looking to have a fondue night with your family this week? Why not try this Broth Fondue recipe for a fun and delicious meal time! This recipe is asian-inspired, using ingredients such as mushroom stems, ginger, lemongrass, soy sauce and star anise, among other ingredients, to flavour the beef broth. For dipping into the broth, we recommend the classic fondue meats, along with a medley of asian foods such as bok choy, shrimp and radishes. Make sure to use a fondue pot, such as the one included in our Cast Iron Fondue Set, for table-top preparation and serving. This Fondue Broth recipe is perfect for 4-6 people. The broth, along with the dipping ingredient prep, take under an hour to prep for meal time, making this a quick meal option. Make sure to grab these ingredients on your next grocery run and follow the steps below to achieve this Fondue Broth.

INGREDIENTS

Broth

- 1 tbsp (15 ml) sesame oil
- 8 shiitake mushrooms, stems and caps separated
- 3 garlic cloves, smashed
- 3 green onions, sliced, greens and whites separated
- 2-inch (5 cm) piece fresh ginger, peeled and sliced
- 1 lemongrass stalk, smashed
- 4 cups (1 litre) beef broth
- ½ cup (125 ml) water
- 3 tbsp (45 ml) soy sauce
- 2 star anise
- A few springs of cilantro
- 1 tbsp (15 ml) sesame seeds

Miso-Mayo Dipping Sauce

- 1 cup (250 ml) mayonnaise
- 2 tbsp (30 ml) white miso
- 1 tbsp (15 ml) mirin
- 2 tsp (10 ml) sesame oil
- ½ lime, zest and juice
- Salt and pepper, to taste

For dipping

- Bok choy
- Carrots
- Radishes

- Zucchini
- Mushrooms
- Shrimp
- Variety of fondue meat

INSTRUCTIONS

In the Fondue Pot, heat the sesame oil on medium. Add the mushroom stems, garlic, the whites of the green onions, ginger and lemongrass. Cook while stirring for 2 minutes.

Add the beef broth, water, soy, star anise and cilantro. Bring to a boil. Turn off the heat and let the flavours infuse for 20 minutes.

Strain the broth and discard the aromatics. Return the broth to the fondue pot and bring to a boil.

Place the fondue pot on the fondue stand and light the burner.

Add the tops of the green onions and sesame seeds to the broth.

For the dipping sauce, in a small bowl, combine all of the ingredients. Season with salt and pepper to taste.

Serve with your choice of ingredients for dipping.

Reviews

SHOP

[Cook](#)

[Bake](#)

[Serve](#)

[Tools & Accessories](#)

[Specials](#)

DISCOVER

[About Us](#)

[Colours](#)

[Materials](#)

[Our Boutiques](#)

[Where to Buy](#)

[Careers](#)

CUSTOMER CARE

[FAQs](#)

[Care & Use](#)

[Warranty](#)

[Order Information](#)

[Returns](#)

[Contact Us](#)

MY ACCOUNT

[Login](#)

[Why Sign Up?](#)

[Order Tracking](#)

[My Wishlist](#)

[Find a Registry](#)

[Terms](#) | [Privacy Policy](#)

Canada



© 2022 All Rights Reserved.