



## RECIPE

## Cheese Fondue

Recipe Created For	Main Ingredient
Fondue	Cheese

Cook Time	Serving Size
Under 30 minutes	2-4

## RECIPE NOTES

Calling all cheese lovers! Is there anything tastier than a Cheese Fondue when that craving hits you? Why not try this Cheese Fondue recipe to satisfy that oh so delicious cheese craving. This recipe uses a mixture of Gruyère, Swiss and Oka cheeses, which are melted until silky and creamy in a fondue pot such as the one included in our Cast Iron Fondue Set. For dipping into this cheesy goodness, bread is always a classic, but we also recommend a medley of other ingredients that pair well with these cheeses, such as broccolini, brussels sprouts, asparagus, pears and apples. For an even more elevated fondue experience, make some homemade no knead bread in your French Oven. Don't be surprised when this Cheese Fondue mixture is all gone once the meal is over! This recipe is perfect for 2-4 people, but can easily be doubled to accommodate extra servings. The Cheese Fondue mixture, along with the dipping ingredient prep, take under 30 minutes 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 Cheese Fondue recipe.

## INGREDIENTS

- 1 garlic clove, smashed
- 1 lb (450 g) cheese (mix of Gruyère, Swiss and Oka), grated
- 2 tbsp (30 ml) cornstarch
- 1 ½ cups (375 ml) dry white wine
- 1 tbsp (15 ml) lemon juice or kirsch
- 1 tbsp (15 ml) Dijon mustard
- Nutmeg, freshly grated, to taste
- Pepper, freshly ground, to taste

## For dipping

- Broccolini, blanched
- Brussels sprouts, blanched
- Asparagus, blanched
- Baby potatoes, roasted
- Bread, cubed
- Pears
- Apples

## INSTRUCTIONS

Rub the inside of the [Fondue Pot](#) with the smashed garlic clove, then discard the garlic.

In a large bowl, combine the cheese with the cornstarch.

Pour the wine and lemon juice (or kirsch, if using) into the fondue pot and bring to a gentle simmer over medium heat.

Add the cheese mixture gradually, stirring after each addition, until the cheese has completely melted. Continue whisking until smooth and thickened, about 2 minutes. Stir in the mustard. Season to taste with nutmeg and pepper.

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

Serve with your choice of ingredients for dipping.

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