
HARPER & BLOHM

CHEESE SHOP

Making a Fondue

This traditional and iconic Swiss dish is enjoying a revival in Australia, so let's see how to make a delicious Fondue and what's just, well, a myth.

Ingredients (per person):

- 200g Harper & Blohm grated cheese mix
- 100ml dry white wine
- 1 garlic clove, sliced
- 1 tsp. corn flour
- 50ml Kirsch
- Fondue pot & burner

- The original recipe calls for a Swiss Fendant (Chasselas grape), alternatively use an unoaked Chardonnay, a dry Riesling or a Gewürztraminer.
- It does have to be Kirsch, no cutting corners here - make sure you the as-good-as-you-can-afford quality so you can enjoy a glass or two!
- We have a Fondue Set you can hire or pop by your local op-shop or great aunts - I'm sure they'll have one!

Preparation:

- Put the cheese mix, white wine and sliced garlic in fondue pot on the stove over medium heat. (The little burner is just to keep it warm.)
- Stir the mixture regularly. Use a normal fork for this and don't worry about the figure 8 that everybody says you have to. As long as you mix everything, you're fine.
- Make sure the mixture does not boil. It will take a little while to melt depending on the amount of cheese.
- Once the cheese has fully melted and is smooth, blend the kirsch with the corn flour and add to the pot.
- Stir constantly at medium heat until the mixture transforms into a slightly thicker, uniform consistency. It will take time for the corn flour to work so don't be impatient.
- Light the burner to keep your fondue warm at the table.
- Season with ground black pepper and enjoy with crusty bread, cured meats & pickled vegetables.

80 Primrose St Essendon 3040 T. 03 9370 6428
info@harperandblohm.com www.harperandblohm.com
Find us on Instagram, Facebook & Twitter @harperandblohm

Share your fondue photos & tag us on social media.