



# CHEESE FONDUE



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## SERVES: 2

250g Emmental • 250g Gruyère • 1 garlic clove • 1 tbsp corn starch (Maizena) • 250ml Cono Sur white wine (Sauvignon Blanc) • Freshly ground black pepper to taste • Fresh nutmeg to grate • 25ml kirsch brandy • 1 rustic baguette or French stick (available from Apolónia bakery)

\* 1 fondue set (earthenware or cast iron)

## METHOD

Crush the unpeeled clove of garlic and rub the inside of the fondue pan, before discarding the clove • Place the fondue pan on a low heat, or if you prefer, cook in a separate pan, placing the sauce in the fondue pan later • Pour in the wine and heat, adding both cheeses little by little • Mix continuously with a stick or small spatula to best blend the ingredients • Mix the corn starch with the kirsch brandy and add to the melted cheese • At this stage the sauce should be gently boiling • Season with freshly ground black pepper and freshly grated nutmeg • The consistency should be creamy and lump free to place on the fondue set heat source, ready for dipping • Cut the bread so as to leave some crust on each piece • An intimate suggestion for two!

## Fondue Tips:

To avoid the cheese sticking to the sides of the fondue pan prematurely, each person should dip the bread on their side of the pan, skewering the bread with the crust outwards and wiping off the cheese from the pan sides and base • Keep the heat source on low to ensure the cheese doesn't solidify on the bottom of the pan • You can replace the wine with dry champagne if you prefer

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