



CHEESE FONDUE

Cheese fondue couldn't be simpler—but getting it right requires paying attention to a few key points. In this recipe, a combination of Emmentaler and Gruyère are melted together into a white wine base, then spiked with lemon juice and, optionally, kirsch.

Ingredients:

1 medium clove garlic, cut in half	1 tablespoon fresh juice from 1 lemon
1 cup dry white wine, such as pinot grigio	1 tablespoon kirsch (optional)
1/2 pound Emmentaler cheese, grated	Kosher salt & freshly ground black pepper
1/2 pound Gruyère cheese, grated	1 tablespoon cornstarch

Toasted bread cubed and/or lightly blanched vegetables, for dipping

Directions:

Rub cut faces of garlic around the inside of a fondue pot set over a pot of simmering water. Add wine and heat until steaming. Meanwhile, in a large bowl, toss together both cheeses with cornstarch until evenly coated. Working over low heat, add cheese 1 handful at a time, stirring until mostly melted before adding next handful. Continue until all cheese is melted into the wine, forming a smooth, glossy melted cheese sauce, about 10 minutes; it is very important that the fondue stay below a simmer once you start adding the cheese, or there's a risk it could break. Stir in lemon juice and kirsch, if using, until fully incorporated. Season with salt and pepper.

Serve with toasted bread cubes and lightly blanched vegetables for dipping. If fondue begins to thicken too much, add a small splash of wine to loosen it.