

Swiss cheese fondue – quick and easy to make

When it's cold and dark outside, there's nothing nicer than sitting round the table sharing a delicious Swiss fondue with family and friends. Mmm, isn't your mouth watering already? Here's our favourite recipe:

Ingredients for 4 persons:

- 800 g „The Etter family's favourite mix“ (500g Gruyère, 200g Vacherin, 100g Emmental), freshly grated
- 4 dl. white wine
- lemon juice
- 2 tsp. cornflour
- 1 clove of garlic
- Etter Kirsch to taste
- bread (not too spongy) cut into cubes



Method:

1. Cut a garlic clove in half and rub the inside of the fondue pot generously with both halves.
2. Dissolve 2 level teaspoons of cornflour in 4 dl of dry, slightly acidic white wine, add a teaspoonful of lemon juice and heat them in the fondue pot (don't let it boil).
3. Add 800g „Etter family's favourite fondue mix“ and stir constantly in a figure of eight until it reaches melting point (don't let it boil). Continue stirring until the fondue is thick and creamy.
4. Add a glass of Etter Kirsch (approx. 2 cl) and let it simmer for a further 2 minutes, still stirring.
5. Cut the bread into bite-sized cubes (allow approx. 150 g of white or brown bread per person) and dip the cubes into the hot fondue using a long fondue fork. Serve with white wine or tea and one, two or more glasses of fine Etter Kirsch.

Tip: when dipping your bread into the fondue, stir it round once or twice with your fork. This will stop the mixture from separating, keep it thick and creamy, and also prevent it from burning.

Finishing with a „digestif“ is a must, so try our classic Zug Etter Kirsch 41 % vol. or, for a change, the fine Etter Vieille Kirsch „Barrique“ 42 % vol.

We wish you an enjoyable winter season - and “bon appétit”!