

NICOLE'S GOURMET FOODS

CHEESE FONDUE

RECIPE COLLECTION #3

Ingredients:

6 oz. Comté
6 oz. Gruyère
6 oz. Emmental
1 cup white wine
1 Tbsp. Kirsch
1 clove of garlic
pepper to taste

Servings 4-6

Preparation:

Cut off the rind of the cheese, grate and set aside.

Peel and cut garlic clove in half. Rub the fondue pot with half of the garlic clove. Chop the other half and put into the cheese mixture

Place all the cheese and garlic in a pot to melt then add wine and kirsch. Melt over low heat stirring constantly until combined.

Pour cheese mixture into fondue pot and serve.

Nicole's Shopping

List

- *Comté
- *Gruyère
- *Emmental
- *White wine
- *Pepper
- *Baguette



NICOLE'S
GOURMET
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*When you purchase all listed recipe ingredients at Nicole's
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