



cheese fondue à la sylvia

ingredients

1 garlic clove, quartered
1 cup dry white wine
1 teaspoon lemon juice
1 cup (8 ounces) cubed gruyère cheese
1 cup (8 ounces) cubed emmentaler cheese
1 cup (8 ounces) cubed comté cheese
1 cup (8 ounces) cubed appenzeller cheese
2 teaspoons cornstarch
2 tablespoons kirsch
dash white pepper
pinch ground nutmeg
a wooden spoon



place the cubed cheese and the cut garlic in a pot with the wine, and lemon juice and let sit for several hours or overnight to marinate.

cook over medium heat until cheese is melted and bubbly.

in a small bowl blend cornstarch with kirsch. blend into cheese and continue to cook, stirring, 2 to 3 minutes or until mixture is thick and smooth. do not allow fondue to boil. season with white pepper and nutmeg. serve with bread cubes.

makes about four servings.

cheese, wine, and
friends must be old to
be good.