

---

# Swiss Cheese Fondue

*The Cheese Cellar Restaurant - Pittsburg, PA  
Pittsburgh Chefs Cook Book - 1989*

Servings: 4

**1 whole clove garlic**  
**1 1/2 cups Chablis wine**  
**1 tablespoon lemon juice**  
**1/2 pound Emmenthal cheese, grated**  
**1/2 pound Gruyere cheese, grated**  
**2 teaspoons cornstarch**  
**3 tablespoons Kirsch**  
**few grains cayenne pepper**  
**few grains nutmeg**

Rub the inside of a one-quart fondue pot with the cut surface of a garlic clove

Pour the Chablis and lemon juice into the fondue pot.

Heat the wine and lemon juice until it begins to steam, but do not boil.

In a bowl, combine the Emmenthal and Gruyere cheeses and the cornstarch. Toss to combine.

Add the cheese to the wine in small amounts, stirring constantly with a wooden spoon, until the cheese is melted.

Add the Kirsch, cayenne and nutmeg after the last amount of cheese is added, stirring constantly.

Bring to a boil. Serve immediately with cubes of French bread, apple slices or fresh vegetables.

## **Appetizers**

---

*Per Serving (excluding unknown items): 241 Calories; 18g Fat (68.5% calories from fat); 17g Protein; 2g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 191mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat.*