

Joe Salonia's Fondue

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You'll need a total of 1 pound of cheese after removing the rinds so buy a little extra

Ingredients:

- 7 ounces coarsely grated Gruyère
- 3 ounces coarsely grated Hornbacher
- 3 ounces coarsely grated Raclette
- 3 ounces coarsely grated Emmentaler
- 1 tablespoon cornstarch
- 1 cup dry pear or apple cider
- 1 tablespoon lemon juice
- ½ teaspoon fleur de sel
- 1 clove garlic
- 1 to 2 tablespoons kirsch



Directions:

1. In a large bowl, combine the cheeses and the cornstarch and toss with your hands to distribute the cornstarch.
2. Heat the cider in your fondue pot until it just comes to a simmer.
3. Add the lemon juice and salt.
4. Grate the garlic into the pot.
5. Begin adding the cheese a small handful at a time, stirring with a wooden spoon and adding more only when the previous addition has melted.
6. Try to keep the temperature around 150°F.
7. When all the cheese has melted, stir in the kirsch and serve.

Serves 4