

Classic Three Cheese Fondue

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A hearty and traditional fondue dish, this three cheese fondue combines savory white wine, savory butter, and zesty Gruyere, Cheddar and Emmentaler cheeses for a one-of-a-kind memorable dinner. The sophisticated and classic flavors make this simple fondue an instant hit with everyone who tries it. Serve with sliced apples and crusty French bread for a memorable appetizer any time.

Ingredients:

1 c. white wine
1 Tbsp butter
1 Tbsp all-purpose flour
7 oz. Gruyere cheese, cubed
7 oz. Cheddar cheese, cubed
7 oz. Emmentaler cheese, cubed

Directions:

1. In small saucepan bring wine to a simmer.
2. In medium saucepan, melt butter over medium low heat. Slowly whisk in flour, and cook for 5 minutes, stirring constantly.
3. Slowly add wine to flour mixture, and slowly whisk in cheese until melted and creamy. Transfer cheese mixture to a fondue pot. Keep warm over low flame.

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