

VERITABLE ALPINE FONDUE

Roth Käse USA House Recipe

Yield: 6 servings

method

- Combine cheese and wine in a ceramic fondue pot and stir. Allow mixture to soak for 15 – 30 minutes.
- Heat the mixture over low heat for approximately 7 to 10 minutes, stirring constantly with a wooden spoon. Do not allow mixture to boil. When the cheese is completely melted, stir in lemon juice, remove from heat, and transfer to a table-top burner.
- Serve fondue with bread and fruit. If desired, dip bread and cheese into pepper and/or nutmeg that has been sprinkled onto a plate. Pair with a chilled dry Riesling (and a shot of authentic Swiss Kirschwasser, of course).

ingredients

- $\frac{3}{4}$ lb **Grand Cru Gruyère Reserve** (6 month), shredded
- $\frac{3}{4}$ lb **Grand Cru Gruyère Surchoix** (9 – 12 month), shredded
- $\frac{1}{2}$ lb **MezzaLuna Fontina**, shredded
- 16 ounces Pinot Grigio, or other light- to medium-bodied white wine
- $\frac{1}{2}$ teaspoon lemon juice (optional)
- 1 loaf crusty artisan bread, cut into chunks
- Fresh apples, grapes, and pears, sliced
- Nutmeg, black and white pepper to taste

“I’d never tried Gruyère until I started working at Roth Käse 15 years ago...it’s my absolute favorite cheese. And fondue is naturally my favorite cheese dish.”

**Kay Johnson,
Administrative Manager**

“4 to 6 month Gruyère is my favorite. It has nice flavor, and not too much bite.”

**Sherrie Tschannen,
Curing Manager**

