

Cheese Fondue

Classic Swiss cheese fondue recipe with Gruyère and white wine. Perfect appetizer for parties with crusty bread, vegetables, and fruit dippers.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb swiss cheese
- 1 lb gruyere cheese
- 2 tbsp flour
- 1 cup white wine
- 1 tsp nutmeg
- 1 clove garlic
- 1 drop fresh lemon juice
- 1 pinch salt

Instructions

1 Prepare the cheese

Grate 1 pound Swiss cheese and 1 pound Gruyère cheese into fine shreds. Toss the grated cheese with 2 tablespoons flour in a large bowl until evenly coated.

2 Prepare the fondue pot

Rub the inside of your fondue pot thoroughly with 1 clove garlic, then discard the garlic. Pour 1 cup dry white wine into the pot.

3 Heat the wine

Place the fondue pot over medium-low heat and warm the wine until small bubbles form around the edges, about 3-4 minutes. Do not let it boil.

4 Begin melting cheese

Reduce heat to low and add the flour-coated cheese one handful at a time. Stir constantly in a figure-eight

pattern until each addition is completely melted before adding the next, about 1-2 minutes per addition.

5 **Continue melting**

Continue adding cheese gradually, stirring continuously, until all cheese is incorporated and the mixture is smooth and creamy, about 8-10 minutes total.

6 **Season the fondue**

Stir in 1 teaspoon lemon juice, 1 drop of hot sauce, and 1 pinch of nutmeg. Mix until well combined and taste for seasoning.

7 **Serve immediately**

Transfer the fondue pot to its warming stand and light the heat source beneath to keep warm. Serve immediately with bread cubes and desired dippers, stirring occasionally to maintain smoothness.

Tips

Always toss grated cheese with flour or cornstarch before adding to wine - this prevents the proteins from clumping and ensures silky smooth texture.

Rub the fondue pot with a cut garlic clove before adding wine to infuse subtle garlic flavor throughout the entire dish.

Keep the heat low throughout cooking - fondue should never boil, as high temperatures will cause the cheese to separate and become stringy.

Stir constantly in a figure-eight pattern while adding cheese to ensure even melting and prevent the mixture from sticking to the bottom.

Add cheese in small handfuls rather than all at once, waiting for each addition to melt completely before adding more.

If the fondue becomes too thick, thin it with warm wine rather than cold liquid to maintain proper temperature and consistency.

Use fondue forks or wooden skewers for dipping, and provide regular forks for eating to avoid burns from the hot fondue forks.

Keep the fondue pot over low heat while serving to maintain the perfect creamy consistency throughout the meal.