

# Peynir Fondü

Authentic Swiss cheese fondue recipe with Gruyère and Emmental. Perfect for parties with crusty bread and vegetables. Ready in 20 minutes!

10	20	30	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

## Peynir Fondü

## Malzemeler

- 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

## Yapılış

- Prepare the cheese**

Grate 1 pound Gruyère cheese and 1 pound Emmental cheese using the large holes of a box grater. Toss the grated cheeses with 2 tablespoons all-purpose flour in a bowl until evenly coated.
- Prepare the fondue pot**

Cut 1 clove garlic in half and rub the cut side all over the inside of your fondue pot to flavor it. Mince the remaining garlic pieces finely and set aside.
- Heat the wine base**

Pour 1 cup dry white wine into the fondue pot and place over medium-low heat. Heat until the wine barely simmers with small bubbles around the edges, about 3-4 minutes.
- Add the minced garlic and 1 teaspoon lemon juice to the simmering wine. Let simmer for 2 minutes until the garlic becomes fragrant.**
- Melt the cheese**

Reduce heat to low. Add the flour-coated cheese mixture one small handful at a time, stirring constantly in a figure-eight pattern until each addition melts completely before adding the next handful.
- Continue stirring the fondue until it becomes smooth and creamy and coats the back of a spoon heavily, about 8-10 minutes total. The fondue should flow smoothly off the spoon without breaking.**
- Season with 1 pinch of salt and 1 drop of freshly grated nutmeg. Stir gently to incorporate the seasonings throughout the fondue.**

## 8 **Serve immediately**

Transfer the fondue pot to its warming stand and light the flame underneath, keeping it at the lowest setting to maintain warmth without overcooking. Serve immediately with cubed bread and fresh vegetables for dipping.

## ?puçlar?

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

Always use room temperature cheese for smoother melting and better texture integration with the wine base.

Maintain heat at the lowest setting that keeps fondue fluid - too high heat will cause the cheese to become stringy and separate.

If cheese clumps while melting, immediately remove from heat and whisk in 1 tablespoon cold wine until smooth before continuing.

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

Keep fondue moving with gentle figure-eight stirring motions to prevent sticking and ensure even heating throughout.

Prepare all dipping ingredients before starting the fondue, as the cheese mixture requires constant attention once cooking begins.

Save the crispy bottom layer that forms after eating - this "religieuse" is traditionally shared as the meal's grand finale.