

# Foolproof Cheese Fondue

*Emmentaler and Gruyère are melted into white wine, then spiked with lemon juice.*

## Ingredients:

1 medium clove garlic, cut in half  
1 cup dry white wine, plus more as needed  
1/2 pound Emmentaler cheese, grated  
1/2 pound Gruyère cheese, grated

1 tablespoon cornstarch  
1 tablespoon fresh juice from 1 lemon  
1 tablespoon kirsch (optional)  
Kosher salt and freshly ground white or black pepper  
Toasted bread cubed and/or lightly blanched vegetables, for dipping

## Directions:

Rub cut faces of garlic cloves around the inside of a fondue pot, double boiler, or stainless steel mixing bowl set over a pot of simmering water (do not allow bowl to come into direct contact with the water). Add wine and heat until steaming. Meanwhile, in a large bowl, toss together both cheeses with cornstarch until evenly coated.

Working over low heat, add cheese a handful at a time, stirring until mostly melted before adding next handful. Continue until all cheese is melted into the wine, forming a smooth, glossy melted cheese sauce, about 10 minutes; it is very important that the fondue stay below a simmer once you start adding the cheese, or there's a risk it could break. Stir in lemon juice and kirsch, if using, until fully incorporated. Season with salt and pepper. If not already in a fondue pot, transfer fondue to a fondue pot to keep it warm and melted at the table. Serve with toasted bread cubes and lightly blanched vegetables for dipping. If fondue begins to thicken too much, add a small splash of wine to loosen it.

