

# Neuchâteloise fondue

## Informations

People : 4



## Ingredients

- 400 g of Gruyère AOP Signature 20 months
- 400 g of Emmental AOP Xavier David
- 30 cl of dry white wine

## Preparation steps

1. Cut the cheese into thin strips and remove the rind.
2. Pour the wine into the fondue pot and heat.
3. Quickly add the cheese and stir to mix with the wine.
4. Continue stirring the mixture with a wooden spoon in a figure 8 pattern until the cheese is melted and the fondue is smooth.
5. Light the warmer for the fondue on the table. Place the fondue pot on top while stirring the cheese.
6. You're all set! Enjoy your cheesy fondue!



? **Tip:** Bread is still the perfect accompaniment. Baguette, farmhouse loaf, whole wheat bread... whatever you fancy.