

# La Savoyarde

## Informations



## Ingredients

- 250 g of Abondance AOP Fermier Xavier David
- 250 g of Beaufort d'Eté La Réserve des Crémiers
- 200 g of Tomme de Savoie IGP La Réserve des Crémiers
- 250 ml of dry white wine from Savoy (or another white wine of your choice)

## 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!

