

Fribourgeoise fondue

Informations

People : 4



Ingredients

- 250 g of Vacherin Fribourgeois AOP Classic 3 months
- 250 g of Vacherin Fribourgeois AOP Signature 4-5 months
- 250 g of Vacherin Fribourgeois AOP Extra Corsé 5 months
- 30 cl of water

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:** This fondue is traditionally made with water to give the flavour of the Vacherin Fribourgeois centre-stage. Be careful not to cook this fondue: the temperature should not go above 50°C.