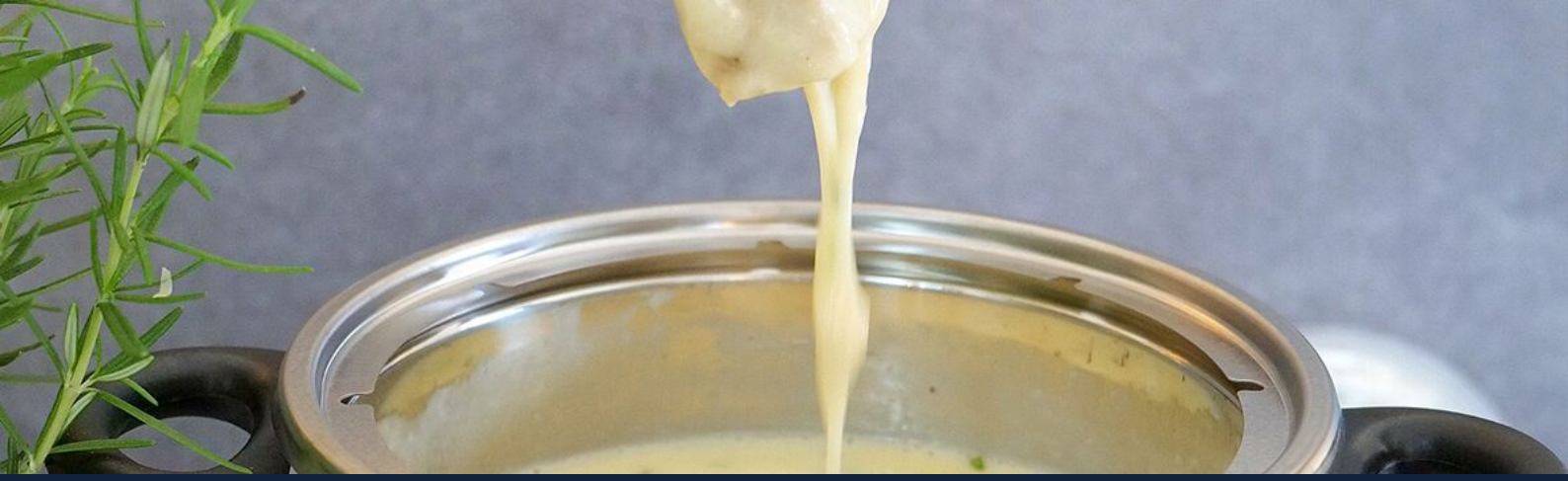


cheese fondue

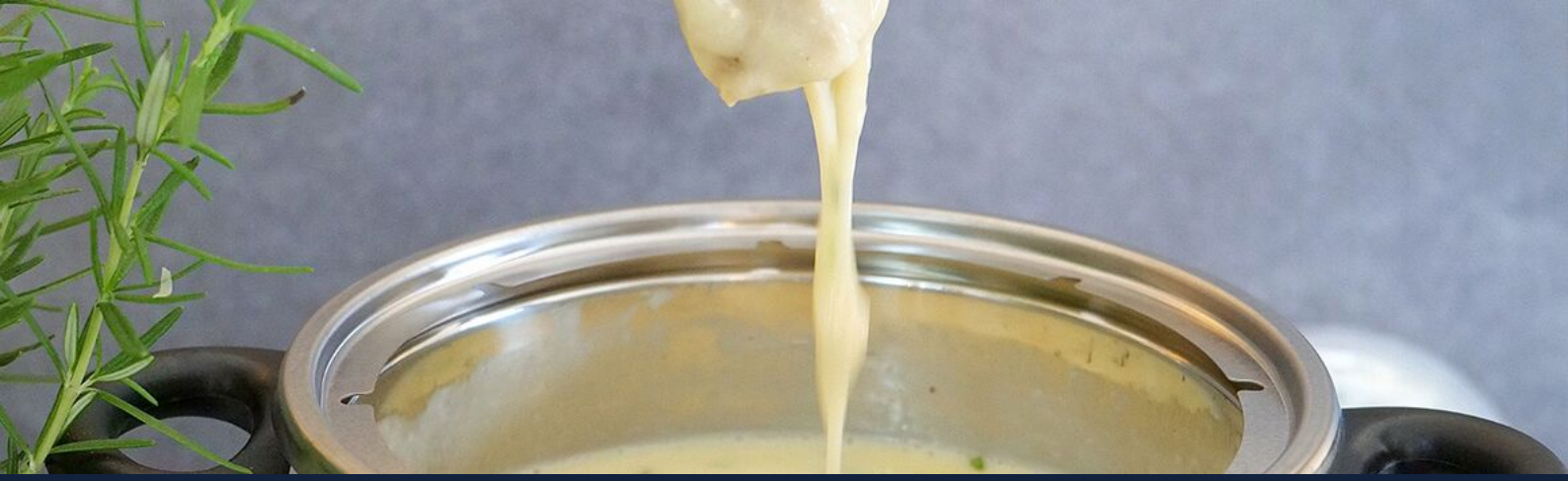
20 Min. | gluten free | vegetarian

Zutaten 4 Personen

1	garlic clove(s)
300 ml	apple juice
250 g	grated Emmental cheese
250 g	grated Appenzeller
200 g	grated Gruyère
1 tbsp	cornstarch
1 package(s)	Petrella Chives (125 g)
some	pepper and grated nutmeg
some	lemon juiceitronensaft

Petrella Produkte

petrella chives



cheese fondue

20 Min. | gluten free | vegetarian

So wird's gemacht

1. Cut the garlic clove(s) in half and rub them inside a pot. Pour in the apple juice and bring to a brief boil.
2. Mix the grated cheeses with the cornstarch and stir into the apple juice. Heat slowly over medium heat, stirring constantly, until the cheese has melted and blended with the apple juice.
3. Stir the Petrella chives into the cheese mixture. Season to taste with pepper, nutmeg, and lemon juice.
4. Serve the cheese fondue with your choice of accompaniments, such as fresh bread or baguette.