

Fondue with 3 AOP cheeses

Informations

People : 4



Ingredients

- 250 g Comté AOP Tradition Émotion
- 250 g Morbier AOP Tradition Émotion
- 250 g Gruyère Moleson AOP
- 25 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:** Pair this fondue made with three AOP-cheeses with the bread of your choice, such as an farmhouse loaf.