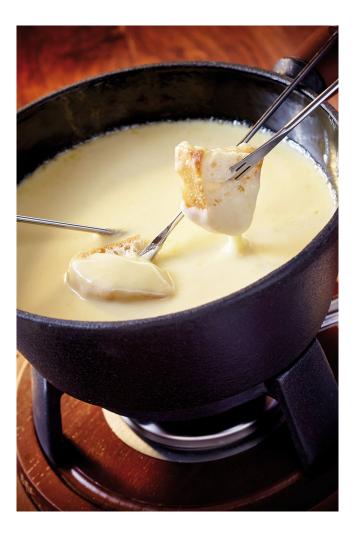


## La Savoyarde



## **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!

