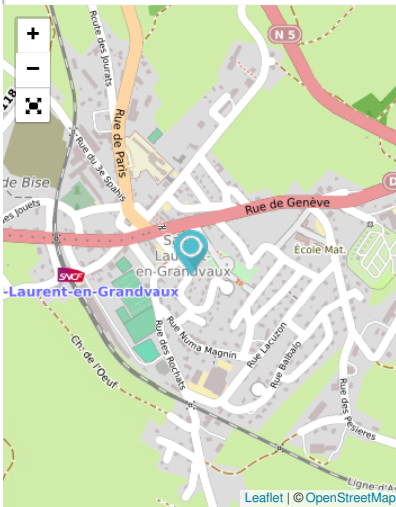


FONDUE AU COMTÉ

SAINT LAURENT EN GRANDVAUX



FONDUE AU COMTÉ

Ingredients (for 4)

- 1 kg Comté
- 75 cl Côtes du Jura white wine (or 60 cl Côtes du Jura white wine + 15 cl Vin Jaune)
- 1 crushed garlic head
- Nutmeg
- Diced dry bread

Preparation

Rub the cast-iron fondue-dish with garlic. Cut Comté in thin slices or grate it, and put it in the dish.

Heat the fondue-dish and pour the wine (2/3 glasses) stirring with a wooden spoon, until the cheese is totally melted.

Depending on the texture of the fondue, add some wine if it is too thick. Add nutmeg and keep on stirring : fondue should be homogenous and smooth.

Turn on the plate warmer on you table. Fondue is ready! Every one can soak his bread in the cheese and enjoy!

Bon appétit!

COORDONNEES

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🌐 <http://www.comte.com/savourer/idees-recettes/voir-la-recette/recette/fondue-au-comte-recette-officielle.html>