

The Chalet fondue

FOR 2 PERSONS



1



Rub the inside of the fondue pan with garlic (this step is optional according to your taste)

2



In your fondue pan, heat 1.2 dl of white wine

3



Grate 200 g of Gruyère "AOP" and 200 g of Vacherin Fribourgeois "AOP" and pour into the fondue pan

4



Add 8 g of potato starch

5



Stir constantly over medium heat

6



Savour with bread or potatoes in good company

