

SCHRAMSBERG

RECIPE

CHEESE FONDUE WITH PINK LADY APPLES

*Submitted by
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PAIR WITH:
BRUT ROSÉ

INGREDIENTS

- 1/4 cup all purpose flour
- 3/4 cup (3 oz) Emmenthaler or Swiss cheese, shredded
- 1/8 tsp. ground nutmeg
- 1 garlic clove, halved
- 3/4 cup chicken broth (can use fat-free, less-sodium)
- 1/4 cup dry white wine
- 1 tsp. Kirsch (cherry brandy)
- 4 Pink Lady apples, cored and cut into 8 wedges each



PREPERATION

Fondue

- Combine flour with cheese and nutmeg and mix well.
- Rub cut sides of garlic on inside of medium, heavy saucepan.
- Add broth and wine to pan and bring to a simmer over medium heat.
- Add one-third cheese mixture to pan, stir with a whisk until combined.
- Repeat with remaining cheese mixture, whisking smooth after each addition.
- Reduce heat to medium-low and cook 5 minutes, or until smooth, stirring frequently.

To Serve

- Remove cheese mixture from heat and stir in Kirsch.
- Pour mixture into a heated fondue pot and set over low flame.
- Serve with apple wedges.

Note: Pink Lady apples won't discolor as quickly, however other apples can be substituted by tossing wedges with 2 tsp. lemon juice to prevent browning. White wine can be substituted for the Kirsch.