

Plan a fondue meal that includes a number of side dishes to accompany the chunks of bread dipped in cheese or beef cubes cooked in broth. Cheese fondue is often served with silver onions, cornichons, as well as green salad. A meat fondue requires potatoes, vegetables and/or a green salad. Do not serve more than one fondue type for at a meal. After a rich cheese or meat fondue, serve something light for dessert, not a chocolate fondue (e.g., fruit salad, fruit sorbet).

Prepare the fondue on your cooktop to ensure that the cheese or chocolate is fully melted, or the oil or broth completely heated, before transferring it to the burner unit on the table. The burner unit is intended to keep the fondue hot, but not to cook it. Once served, keep the fondue warm over as low heat as possible to prevent it from scorching.

Stir the contents of the fondue pot frequently using a figure-eight motion. Do this both during preparation as well as when you dip the bread chunks in the molten cheese. Stirring distributes the heat, keeps the cheese and chocolate fondue smooth, and prevents scorched spots in the center of the pot. When you add the cheese to the simmering wine, stir in a zig zag rather than circular motion to help break up the cheese.

The **secret of a creamy cheese fondue** is to leave the fondue mix to rest for 1 to 2 hours in chilled wine before final preparation.

- If the fondue is **too liquid**, increase the heat source and add a little cornstarch mixed with wine or kirsch to the fondue. You can also add a handful of grated cheese and stir it in.
- If the fondue becomes **too thick**, increase the heat source and add a few drops of wine while stirring.
- If the **fondue separates** (appearance is not smooth), add a few drops of lemon juice and vigorously stir while bringing the mixture to a brief boil. Reduce the heat immediately. Make sure your recipe includes a bit of cornstarch, which helps keep the cheese in suspension and prevents the fondue from separating.