

10 Tips for Basic Fondue

Host your own fondue party with these 10 basic fondue tips to get you ready.

- 👤 Krakow© is delightfully meltable with a mild flavor that pairs nicely with other cheese or tastes great by itself
- 👤 Mix and match cheeses for a variety of flavors
- 👤 Rub a clove of garlic around the inside of your fondue pot for added flavor
- 👤 Prepare the melted cheese on the stove before adding to a fondue pot
- 👤 Finely shredded cheese melts easily but slowly melting larger blocks over low heat provides superior texture
- 👤 Experiment with herbs such as fresh thyme, cayenne, paprika, nutmeg or white pepper
- 👤 Wine, beer or champagne enhances flavor and prevents curdling
- 👤 Adjust thickness with wine or apple cider instead of water
- 👤 Blend ingredients with a figure 8 motion
- 👤 Cooked chicken, ham, pork sausage, seafood, apples, hard-crusty breads, french bread, rye bread, Italian bread, pears, cauliflower, broccoli, potatoes wedges, vegetables and pickles make great dipping options for cheese fondue

