

## Valdostana fondue *(Cheese main dishes)*



### Preparation

In a food processor, finely chop the cubed cheese. Then mix in the spices, cornflour, wine and Armagnac and in a non-stick saucepan slowly dissolve the mixture, stirring constantly with a whisk. After a few minutes the cheese will begin to melt - continue stirring. At this point you should continue to mix until the wine and cheese is properly amalgamated and the cornflour holds the two together. When the mixture is smooth and liquid enough, pour into a special fondue pot and keep it warm with the fondue pot's own flame on the dining table. Eat it with little cubes of bread dipped inside.

### Tips

As you make your Valdostana fondue, pay attention to one very important aspect: the cheese must not be heated to temperatures that go above 70 degrees.

### Trivia

The origin of the fondue is disputed between the territories that are on the border between France, Switzerland and Italy: it is still difficult to determine the region in which fondue was first made.

### Information

**Preparation** 30 minutes

**Total Time** 20 minutes

**Serves X** Serves 5 persons

**Level of difficulty** Easy

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### Ingredients

**Groviera cheese** 350 grams

**Camembert cheese** 250 grams

**Emmental cheese** 500 grams

**Pecorino cheese** 50 grams

**Nutmeg**

**Pepper**

**Paprika**

**Potato starch** (2 tablespoons of cornflour)

**White wine** 500 millilitres

**Armagnac** (2 tablespoons of Armagnac)

**Bread**