



Thinking of you
Electrolux



RECIPES by
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DESSERT

QUESO DE BOLA FONDUE

Fondue is always nice to eat when you're in a group. We normally make it a rule that whoever drops whatever he or she is dipping into the cheese, buys a round of drinks.

Most people get freaked out with the notion of melting cheese in a pot, not because its hard to do but because it might burn. So I will give you a fool proof way of getting fondue to work for you. Plus it showcases our lovely queso de bola cheese.

PROCEDURE

In a non-stick pot, add wine and simmer using your Electrolux hob. Once simmering, add a mixture of cheese in stages - count 15 pieces at a time. Keep on going until all the cheese is used up. Then, add lime juice. Simmer for 1 minute. Mix cornstarch and chicken stock together and pour into cheese mixture. Simmer for 5 minutes. This will ensure that the mixture is nice and smooth, and the cornstarch will help the fat bind with the liquid.

Serve in a pot and cut bread into 1 inch chunks. Stick the bread through the skewers if you don't have the fondue fork.

After dipping the bread in melted cheese, dip it into the grated cheese for a different texture.

Fondue Dipping - Don't just dip bread. Try dipping meats and vegetables. Have fun with the fondue experience.

INGREDIENTS

7 oz	Swiss emmenthal cheese (Cubed)
7 oz	Greyeure cheese (Cubed)
1 lb	Queso be bola (Cubed)
1 ½ cups	White wine
1 tsp	Lime juice
1 tbsp	Cornstarch
pinch	Pepper
½ cup	Chicken stock
1 loaf	Crusty bread

Garnish

Grated queso de bola

