



Oh, gooey! Jean-Georges' fondue

The famed chef offers a perfect recipe for wintry nights

What could be better than sharing a warm, delicious pot of fondue on a wintry night? France's famed chef Jean-Georges Vongerichten, chef/owner of Vancouver's Market restaurant, explains how.

Pierre's fondue recipe

Jean-Georges Vongerichten, chef/owner Market Restaurant, Vancouver

Serves 4 - INGREDIENTS

- 3 1/3 c Gruyere cheese, grated
- 3 1/3 c Fribourg Vacherin cheese, grated (or Comte if not available)
- 3 1/3 c dry white wine
- 2 tsp cornstarch
- 3 Tbsp kirsch
- 1 pc crushed garlic
- 1 each baguette, cut into 1" cubes with crust
- 1 each Gala apple, cut into 1" cubes
- 1 1/2 c red grapes, washed
- 4 oz Bresaola, thinly sliced
- Cornichons
- Pickled onions

DIRECTIONS

Rub inside of a heatproof casserole with the garlic. Add the wine and cornstarch and heat until liquid is steaming but not boiling. Slowly add the cheese and bring just under the boiling point, stirring constantly with a wooden spoon. Once the mixture is completely melted and velvety in texture, mix in the kirsch and continue stirring until it comes back together. Remove from the heat, season with fresh ground pepper and nutmeg. Serve tableside on a burner. Arrange all the garnish on a plate and serve.