

Fondue Party!

Chef Hannah Smith

Hannah's Cheese Fondue (Serves 4-6)

2 cups (7 oz) Tomme style cheese
2 cups (7 oz) Manchego
2 Tbsp potato starch (substitute tapioca starch or cornstarch if necessary)
1 clove garlic
2 cups (16 oz) liquid such as white wine, prosecco, beer, sparkling cider, or apple cider
2 scant Tbsp Calvados or Brandy (optional)
½ tsp Dijon mustard
Kosher salt and freshly ground pepper
A pinch of freshly grated nutmeg

Toss the grated cheese together with the potato starch in a small bowl. Rub the inside of a cheese fondue pot or or heavy bottomed saucepan with the garlic clove. Add the Prosecco to the pot and bring to a simmer. Add the cheese mixture by the handful and cook over moderate heat, whisking continuously, until the cheese completely melts. This should take about 5 minutes or so. Add the Calvados, Dijon, and a generous pinch each of salt, pepper, and nutmeg, stirring gently until creamy and smooth. Serve immediately with crusty bread and crudite.

Dark Chocolate Fondue (Serves 4-6)

2 cups heavy whipping cream
1 tablespoon vanilla extract
1/2 teaspoon kosher salt
2 cups (1 lb) 60% cacao bittersweet chocolate chips
1 tablespoon brandy or liqueur of your Choice (optional) or a splash of orange juice
Assorted fruit, pretzels, and bread or shortbread cookies for dipping

In a medium saucepan, combine the cream, vanilla extract and salt. Heat over medium heat until the mixture barely simmers.

Remove from the heat and stir in the chocolate as well as the brandy until completely melted and smooth. Transfer to a fondue pot, crockpot, or a chafing dish to keep warm.