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**Ingredients :**

½ garlic clove  
2 cups (500 ml) dry white wine  
1 pound (500 g) Gruyere cheese, coarsely grated  
½ pound (200 g) Emmental cheese, coarsely grated  
2 teaspoons cornstarch  
6 tablespoons (100 ml) sherry, plus additional for thinning  
freshly grated nutmeg

## Swiss Cheese Fondue

**Recipe for 4 personnes**

Rub the inside of the Emile Henry fondue pot with garlic clove.  
Add the wine and heat over moderately low heat until slightly bubbling.  
Add the Gruyere and the Emmental by the handful and stir until the cheese is melted. Keep at a simmer. In a small bowl, mix together the cornstarch and sherry. Add to the cheese mixture, along with the nutmeg and fresh pepper to taste. Combine thoroughly, without letting the mixture boil. Place the fondue pot on the base, with the burner ignited. Keep to a medium to medium-low heat.

Serve with cubes of French bread, or small boiled potatoes.

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**Ingredients :**

1 cup (250 ml) whipping cream  
24 ounces (600 g) semi sweet chocolate, finely chopped  
2 tablespoons Grand Marnier (or other orange liquor)

## Chocolate Fondue

**Recipe for 4 personnes**

Place the Emile Henry fondue pot over medium heat. Add cream and heat until very hot, but do not boil. Remove from heat and add chocolate. Let stand until softened, about 3 minutes. Add Grand Marnier and whisk until smooth.

Place the fondue pot on base, with burner ignited. Keep flame on low heat.

Serve with cubes of pound cake, dried fruit and fresh strawberries

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**Ingredients :**

2 tablespoons (30 g) unsalted butter  
2 tomatoes, finely chopped  
4 garlic cloves, smashed but left whole  
5 tablespoons (80 ml) dry vermouth  
2 tablespoons cornstarch  
21 oz. / 5 cups (600 g) sharp Cheddar cheese, coarsely grated

## Cheddar Tomato Fondue

**Recipe for 4 personnes**

Heat an Emile Henry fondue pot over medium heat. When hot, melt butter and add tomatoes and garlic. Stir occasionally until liquid is evaporated, about 5 minutes. Mix together vermouth and cornstarch in a small bowl, and add to tomato and garlic mixture.

Simmer gently, stirring about 1 minute. Discard garlic. Add Cheddar cheese by the handful, stirring until completely melted. Place fondue pot on the base, with the burner ignited. Keep flame to medium low.

Serve with cubes of French bread.