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CHEESE FONDUE WITH BRUGGE DENTELLE, BRUGGE RODENBACH, BRUGGE PRESTIGE AND NAZARETH



Instructions:
Rub the inside of a saucepan with garlic.

Grate all the cheese or dice it and then heat it, together with the wine, the kirsch and the corn starch.

Stir until you obtain a creamy sauce, and then add the lemon juice and the herbs.

Transfer to a serving pot, over a low flame and stir regularly.

Serve with pieces of bread or baguette and pickled onions and gherkins.

Serves:
4 people
Recipe type:
Main course
Difficulty:
1