

# Fondue Savoyarde

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Cross-Indexed Cheese, French

Here's a recipe from the Savoy region of France.  
(serves 6)

12 oz. Emmental cheese, shredded  
12 oz. Beaufort (or other Gruyere) cheese, shredded  
12 oz. Tomme cheese (if you can't find this, substitute with Beaufort), shredded  
6 glasses dry white wine (from the Savoy if possible)  
1/2 glass kirsch liqueur  
1 clove garlic, peeled and crushed  
white pepper  
1 or 2 loaves French bread, wholewheat or white  
(amount of bread depends on how hungry you are, figure a large handful per person. Better too much than not enough)  
1 egg

On the day before or the morning of the meal, cube the bread, and leave it out to let it dry a little.

Rub the bottom and sides of an earthenware pot or cast iron saucepan with the garlic. Pour wine into pot and place on stove over medium-high heat. Bring wine to boil, add cheese and stir slowly with a wooden spoon. Before cheese is fully melted, take pot off the stove and place on a lighted fondue burner.

Season with pepper and add kirsch while stirring. Once cheese has entirely melted. Serve with bread and fondue forks, stirring occasionally. If cheese bubbles rapidly, turn down heat.

When cheese is almost gone (maybe 3/4 cup left), break a raw egg into the pot and stir rapidly with the cheese. After a minute, dump remaining bread into pot and stir together with cheese and egg. Then turn off the burner and enjoy what's left.

Options: Wear a beret and listen to a Jacques Brel album. Assess penalties for losing bread in the fondue.

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