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Food Section
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Laurent Bonjour's Fondue Savoyarde

Preparation time: 30-40 minutes

Serving: 6-8

Note: Fondue cheeses are a matter of personal choice, but in Haute-Savoie, The French County where Laurent Bonjour is from, they use more than two cheeses. In his recipe, he includes five different cheeses: two gruyères, gruyère de Comté and gruyère de Beaufort, along with the pungent Morbier, the Swiss cheese Appenzeller and a bit of Roquefort. You will also discover the final twist of eating a Fondue Savoyarde.

Ingredients:

$\frac{3}{4}$ pound gruyère de Comté
 $\frac{3}{4}$ pound gruyère de Beaufort
 $\frac{3}{4}$ pound Appenzeller
 $\frac{3}{4}$ pound Morbier
 $\frac{1}{4}$ pound Roquefort, or a little more to taste
1 clove garlic peeled and crushed
1 $\frac{1}{2}$ cups Apremont (Jacquère grape wine)
1 Tablespoon Dijon mustard
 $\frac{1}{4}$ cup Kirsch (Cherry brandy)
Salt & pepper
A dash of nutmeg
3 baguettes cut into bite -size pieces
1 egg

1. Grate or dice all the cheese except Roquefort.
2. Rub the inside of a fondue pot or heavy pot with the garlic clove. Leave the left over garlic into the pot. Pour in the wine and the Kirsch and bring it to boil over medium heat on your stove. Gradually incorporate the cheese mixture, stirring constantly in a figure-eight pattern with a wood spatula.
3. When the cheese is entirely melted, add the Roquefort, mustard, a dash of nutmeg, salt and pepper. Stir to mix.
4. To serve, set the fondue pot on the table over a fondue burner and let diners spear pieces of bread with fondue forks and plunge them into the fondue. Remember to stir the fondue in a figure-eight pattern even when dipping your fork to keep it from separating or sticking to the bottom.
5. The end, when the fondue is nearly finished, clean up the pot by putting in some pieces of bread, adding the egg and a good portion of Kirsch (Optional) and stir with a wooden spoon until the mixture thickens. Set the burner on high heat when doing that, it will help the cheese to get off the pot and stop the burner when the mixture is lightly brown. Lets diners pick out the pieces of bread with their fondue forks.

Pairing: Vin de Savoie as Apremont, Jacquère, Chignin, Mondeuse, Crépy,
or semi-dry Chardonnay

Has to ease your stomach, have a shot of Kirsch before you start to eat

Variations: Add dried mushrooms, such as porcini or morels along with the wine when you start. Roll your bread into some ham or prosciutto before plunging your fork into fondue or eat the cold cut side to side with the fondue.

Each of 8 serving: 958 calories; 57 grams protein; 42 grams carbohydrates; 2 grams fiber; 58 grams of fat; 34 grams saturated fat; 212 mg cholesterol; 1351 mg sodium.