

# Authentic Swiss Fondue

Yield: 4 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-fondue-chicken-recipe>

## Ingredients:

- 1 garlic clove halved and smashed
- 2/3 cup dry white wine
- 1 teaspoon fresh lemon juice
- 10 ounces cheese Emmenthaler, grated
- 10 ounces gruyère cheese grated
- 1 tablespoon cornstarch
- 3 tablespoons kirsch
- ground white pepper Pinch of freshly
- 1 pinch freshly grated nutmeg
- 1 pound French bread loaf, cubed