

Swiss Cheese Fondue

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/cheese-fondue-recipe-india>

Ingredients:

- 1 clove garlic
- 1 cup dry white wine
- 3 cups vegetable stock
- 8 ounces emmentaler cheese grated
- 4 ounces Gruyere cheese grated
- 4 ounces cheese etivaz, grated
- 4 ounces vacherin fribourgeois or fontina cheese, grated
- 1 pinch nutmeg freshly grated
- 4 tablespoons cornstarch
- 1/2 cup water

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 95 milligrams
4. Fat: 26 grams
5. Protein: 23 grams
6. SaturatedFat: 16 grams
7. Sodium: 1210 milligrams
8. Sugar: 3 grams

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