



Cheese Fondue with Roasted Potatoes

Ingredients

Fondue

1 clove garlic
250 ml Chicken stock
200 g Emmental, grated
200 g Gruyere, grated
2 tsp. cornflour
1 tbsp elderflower cordial
1 tbsp lemon juice
Freshly grated nutmeg
Approx. 32 skewers, and mini gherkins to garnish

Roasted potatoes

1kg baby new potatoes
2 tbsp olive oil
1 tbsp mixed dried herbs

Method Roasted Potatoes

Preheat oven to 180C. Tip potatoes into a roasting tin and toss to coat in the oil and herbs. Season with salt and pepper and roast for 45 mins, tossing halfway through.

Method Fondue

Slice the garlic clove in half and rub the cut sides around the inside of a pan, crush and leave the garlic and add the chicken stock to the pan. Bring to the boil, then reduce to a simmer and add the cheese, a small handful at a time, stirring constantly and making sure each handful has melted before you add the next.

Mix the cornflour with the lemon juice and elderflower and add to the cheese stirring well.

Season with a grating of nutmeg and black pepper. Keep warm on a very low heat, stirring occasionally.

Once the potatoes are cooked and golden, remove from the oven and thread a potato onto a skewer with a gherkin and Serve. Here are some other ideas the you can serve with the fondue, roasted bell peppers, grilled steak the list is endless.