

Spezialitads dal Grischun



FONDUE WITH BÜNDNERFLEISCH

A tasty winter treat to enjoy with family and friends

Ingredients

(for 1 portion)

200 g fondue mixture
Approx. 10 thin slices of Bündnerfleisch or raw ham
Clove of garlic
2 dl white wine (good quality)
1 jar mixed pickles
Pearl onions, pickled gherkins, baby maize cobs
Ground salt and pepper
Paprika, Cayenne pepper to taste
200 to 250 g fresh white bread

If you wish to choose the cheese selection yourself, we recommend the following combination: 1/3 each of Gruyère, Appenzeller or Emmental; flavour with a little Vacherin or Camembert to taste.

Method

(Preparation time: 10 minutes, recipe takes 15 minutes)

- Arrange the Bündnerfleisch on a plate and the remaining ingredients in dishes. Cut the

- bread into cubes of approx. 2 cm.
- Heat the white wine in a fondue pan which has been rubbed with a clove of garlic. At the same time, add the cheese mixture and stir constantly until the cheese melts and the mixture becomes creamy and starts to simmer. Remove from the stove and place on the fondue warmer. Skewer the bread on a fork, wrap a piece of meat around it, dip it into the fondue mixture and turn it until fully coated with cheese. This meal tastes particularly good when served with a glass of white wine. Black tea is also suitable.