



FONDUE!
September 11, 2008

Personal Chef Debbi Gordon, owner of Dining Delights, guided us through Neuchatel Fondue, a traditional cheese fondue featuring Gruyere, Swiss and Fontina Cheeses as well as orange liqueur. She reminded us to use the figure 8 technique when stirring the cheese fondue to achieve the proper texture. We loved this smooth, creamy, deep flavored fondue on the chunks of bread and interesting vegetables!

Next we learned a new method for preparing a meat fondue – La Gitana! Named for a Spanish sherry, the liquid for cooking the meat is sherry and stock! Delicious with the steak and chicken.

The finale was Chocolate Fondue! We dipped fruit and cake in this decadent liquid confection. The dessert wine supplied by Crown Valley Winery complimented the chocolate wonderfully!

Thank you Chef Debbi for treating us to new versions of old favorites for our fondue parties!





