

FONDUE A LA VALDOSTANE



TIMES

Preparation: 140 Minutes - Cooking: 30 Minutes

Ingredients (for 4 people)

400 gr of fontina
400 gr whole milk
30 gr butter
4 egg yolks
to taste black pepper
to taste boiled new potatoes or toasted bread croutons
to taste truffle (*)

PREPARATION

Slice the fontina cheese into thin slices, removing the external crust, then add the milk. Cover the container, leave in the fridge overnight.

Drain the cheese from the milk through a colander and keep the milk aside. Cook the cheese in a double boiler over medium heat, stirring with a wooden spoon. When the mass is fluid, pour the egg yolks one at a time and continue to mix, incorporate the cold butter and stir continuously. Adjust the pepper to taste. Pour in about 100 g of the milk kept aside and adjust the dose according to the consistency of the fondue, which must not be too liquid or too compact. Cooking will take about 30 minutes.

Once ready, pour the fondue into the typical pan for fondues and bourguignonne, with a small stove on the bottom to keep the mixture warm and sprinkle again with pepper.

Accompany the fondue with boiled new potatoes or toasted bread croutons.

(*) The Gourmet version also includes truffle flakes to be placed on the preparation.