



FONDUE!
July 29, 2008

Melissa Webber from Chaumette Vineyards and Winery started this class with a bit of wine education and a tasting of Chardonel (which we also used in the fondue!), Assemblage and Huguenot Red wines! These complimented the Neuchatel Fondue, La Gitana, and Cappuccino Fondue quite nicely!

Personal Chef Debbi Gordon, owner of Dining Delights, guided us through a traditional cheese fondue featuring Gruyere, Swiss and Fontina Cheeses as well as the Chardonel and 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 sour dough and tomato basil breads!

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 beef stock! Delicious with the steak and chicken.

The finale was Cappuccino Fondue! We dipped fruit, cake and Pirouette wafers in this decadent liquid confection.

Thank you Chef Debbi for showing us the proper fondue pots to use and treating us to new versions of old favorites for our fondue parties!



