



TRADITIONAL CHEESE FONDUE WITH *Calabrese Piccante Salami*

serves 4

225g Kaltbach Cave
Aged Gruyère, grated
225g Emmenthal, grated
1 tbsp corn starch
1 - garlic clove, halved
1 cup dry white wine
1 tbsp kirsch
1/4 tsp freshly cracked
black pepper
1 cup Soleterra d'Italia
calabrese piccante
salami, sliced
1 cup Sunterra
Greenhouse Dutchess
strawberries, quartered
1 baguette, cut into
bite-size cubes
1 cup gherkins

Mix the cheese and corn starch and set aside.

Rub the inside of a saucepan with the garlic halves; discard the garlic. Pour the wine into the pan, set over medium heat and simmer. Gradually add the cheese in small batches and stir with a wooden spoon. When the first batch melts, add the second batch and continue until all the cheese melts.

When all cheese has melted and the fondue has a smooth consistency, stir in the kirsch. Sprinkle with pepper. Reduce the heat to low and keep the fondue warm, stirring occasionally. Transfer to a fondue pot if available. Serve with Soleterra d'Italia calabrese piccante salami, Sunterra Greenhouse Dutchess strawberries, baguette and gherkins.



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Soleterra d'Italia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.