



FONDUE

How to use your copper FONDUE

The Fondues have their own alcohol lamp. Fill with denatured alcohol or pure pad that is inside the lamp.

When you use vegetable oil to make the fondue meat or fish, use only a suitable minimum to prevent possible overheating or even burning the oil.

SOME DELICIOUS RECIPES

MEAT FONDUE

(Fondue Bourguignonne)

Buy beef or pork, skinless and fat and cut into small cubes. Need 150 gr. person. The meat is lightly seasoned with salt and pepper and put on the table with an assortment of sauces, snacks and condiments, like salt and pepper. Here are some suggestions that you can choose:

Tartar Sauce
Vinaigrette Sauce
Anchovies
Mayonaise Sauce
English Sauce
Ketchup Guloso
Pepper and Cucumber

Broth "Knorr" (meat)
Pickles Miscellaneous
Curry Sauce
Olives
Small Onions
Peanuts
Salsa Sting

Fill the fondue pot with about 2.5 dl of oil and heat it well. A casserole with a capacity of 2 liters is enough for 2 to 6 people. Each one, sticks a cube of meat in your own fork and dip it in boiling liquid until cooked to your liking.

When the fork to become too hot, move the meat has cooked for another, before dipping sauces. To make the fondue meat more substantial can come along with fries, rolls and salads. Serve a good wine with this fondue meat.

CHEESE FONDUE

(Fondue Neuchatel)

Ingredients for 4 people: 320 gr. Sa mountain of cheese (or / taste) grated finally, filled with 2 cups dry white wine, 1 clove garlic, 1 glass of liqueur, 1 teaspoon flour (thickened), pepper, nutmeg, pepper and bread roasted diced white.

Scrub the pot with the garlic. Then throw in the white wine and 1 / 3 of the grated cheese and bake in oven. Stir well and gradually add gradually the rest of the cheese.

Cook over moderate heat, stirring constantly until boiling. Add after the liquor thickened with flour or water and bring to a boil again.

Season with pepper quickly, nutmeg and pepper and bring to the table. Set conveniently called Fondue so that you can boil throughout the meal.

Jab then a cube of bread on your fork and dip it in the pot and a time to do so. With this Fondue to serve sparkling wine or tea.

During the meal it is customary to drink a glass of liqueur to help digestion.

ORIENTAL FONDUE

(Fondue Surprise)

Choose 4 or 6 varieties of the following meat at a rate of 150 grs. Person:

Oxtail or roll cow or veal, pork or pork steak, veal kidney (without fat), beef liver, chicken, fish fillets, etc..

Then cut pieces of flesh and put them arranged in a dish, sometimes right sometimes curled.

Prepare bowls with a variety of sauces following: Knorr (meat), curry, soy, tartar vinaigrette.

Garnish with olives, nuts, pickles and with different meat Fondue.

Bring the pot after Fondue with chicken broth to a boil and place it on the table.

Now the fun begins.

Each person sticks fork in one or more pieces of meat and dip in the hot broth to cook your own taste.

When this is done moving to a fork and season with any of the sauces to choose between. When everything is served can dive restent broth with a few drops of liquor and serve this soup its unusual guests. They compliment this delicious delicacy for a long time.

Chinese Fondue is prepared the same way, but only uses beef.