



G. B. Russo & Son®

INTERNATIONAL GROCERY SINCE 1905
 ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!
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Yield: 4 entrées or 12 - 24 appetizers

Fonduta (Italian Fondue)

Amount	Measurement	Prep/Type	Ingredient	Comments
¾	cup liquid		dry white wine	
1	pound	shredded	Fontina cheese	
1	teaspoon		cornstarch	mixed with 1-tbsp of dry white
to taste	dash	ground	black pepper	
1	loaf	cubed	Italian bread	may substitute French bread

1. To prepare, grate or shred the cheese. Cut bread into 1-inch cubes. Each cube should have a crust on one side, so it will stay on the fork.
2. To cook, place pot on stove. Pour wine into pot. Heat over medium flame until wine is hot but not boiling. Add handfuls of cheese, stirring constantly with wooden spoon until cheese is melted and the cheese-wine mixture has the appearance of a light creamy sauce.
3. Stir in the cornstarch-wine mixture and allow it to boil for approximately 30 seconds. Add pepper to taste. Then remove pot and place on lighted burner on top of a table.
4. To serve and eat, adjust flame of burner so fonduta continues bubbling very lightly. Serve each guest a handful of bread cubes from a plate or basket. Spear fork through soft part of bread first, securing prongs in crust. Dunk to bottom of pot and stir well. Remove fork and twist over pot.

Suggested Wines: Chianti, Merlot, Chardonnay, Pinot Grigio

Yield: 4 entrées or 12 to 24 appetizers

Classic Fonduta

Amount	Measurement	Prep/Type	Ingredient	Comments
to taste	dash	ground	black pepper	
1	loaf	crusty	Italian bread	or French bread
¾	cup liquid		dry white wine	plus one teaspoon
1	teaspoon		cornstarch	mix w/ 1 tsp of wine
1	pound	grated	Fontina cheese	

1. Grate or shred the cheese. Cut bread into 1-inch cubes, leaving some crust on each piece. Pour wine into a medium saucepan. Heat over medium heat until wine is hot but not boiling. Add handfuls of cheese, stirring constantly with a wooden spoon until cheese is melted and the cheese-wine mixture has the appearance of a light, creamy sauce. At this point, stir in the cornstarch and allow it to boil for approximately 30 seconds. Add pepper to taste. Remove saucepan and place on lighted burner on top of table or use a fondue pot. Dip bread cubes into cheese mixture using fondue forks. Serve with fresh fruit in season for a delicious, nutritious meal.

Fontina is an Italian classic, Fontina is known as one of the world's greatest cheeses. Semi-soft, it is made from part skim milk and aged over 60 days. The fresh, mild, slightly sweet and earthy taste appeals to all palates. While the silky texture allows it to melt beautifully – making it perfect for fondue and sauces. Try it over pasta and hot vegetables. Or use it to complete any cheese tray.

