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## KACHKEIS FONDUE

Prep: 50 mins – Serves 4 – Easy

*For the croutons:*

1 ½ baguette  
4 ½ tbsp wholegrain mustard  
4 ½ tbsp smooth mustard  
3 tbsp water  
salt

500g uncooked Kachkéis log  
200ml white wine  
50ml cream  
2 garlic cloves  
300g Gruyère cheese, grated  
pepper  
3 tbsp cornflour  
70ml Kirsch

Preheat the oven to 180°C fan.

Cut the baguettes into bite sized pieces and put into a large baking tray.

In a small bowl, mix the mustard with the water and stir until smooth. Pour the mustard over the bread pieces and mix with your hands until the bread is evenly covered. Sprinkle with salt.

Bake in the preheated oven for 15 minutes until crispy, turning the croutons halfway through so that they do not burn.

Cut the Kachkéis sausage into pieces. Put into a caquelon (fondue saucepan) with the wine and cream and melt.

Once the cheese has melted, peel and crush the garlic cloves and add to the Kachkéis with the grated Gruyère and some pepper. Melt into a smooth cheese fondue.

In a little jar dilute the corn flour in the Kirsch, add to the cheese fondue and cook for a couple of minutes so the fondue thickens.

Serve the fondue with the mustard croutons, gherkins and a green salad.