



# French Onion & Raclette Cheese Fondue

SERVES 4

## INGREDIENTS

- 8 OZ BUTTER UNSALTED
- 2 LBS. SWEET ONION, SMALL DICE
- 1 LB. SPRING LEEKS WHITE PART ONLY, MINCED
- 1 EA. WHOLE GARLIC BULB
- 1 TBSP OLIVE OIL
- 1 EA. SPRIG FRESH THYME
- 1 CUP RIESLING WINE
- 2 CUPS CRÈME FRAICHE
- 1 TBSP DIJON MUSTARD
- ½ LB. AGED FRENCH COMTÉ CHEESE, GRATED
- ½ LB. FRENCH RACLETTE CHEESE, THINLY SLICED
- COUNTRY LEVAIN BREAD LOAF
- SEA SALT
- BLACK PEPPERCORNS

## PAIR THIS DISH WITH

- RIESLING
- TROUSSEAU
- POULSARD
- VIOGNIER
- PINOT NOIR

(SUGGESTION: 2021 HUBERT MEYER)



## DIRECTIONS

1. Preheat oven to 400 F.
2. To make Whole Roasted Garlic Bulb: Cut the top off a **Garlic Bulb** and place in a mini cocotte dish or small covered oven safe dish. Drizzle with 1 tbsp **Olive Oil** and season with **Sea Salt** and fresh cracked **Black Pepper**. Place the lid on the cocotte and bake for 45 minutes to 1 hour. Once garlic is soft remove from oven and cool. Reserve for later in the recipe directions.
3. Place a 3.5 qt enameled cast iron casserole dish on the stove over medium heat. Melt **Butter** and add **Sweet Onions** and **Leeks**. Add **Thyme Sprig** and lower heat to low and continue to stir every 15 minutes until onions are fully caramelized, this will take about two hours. Onions will be soft, golden in color throughout. Squeeze the garlic cloves from a Whole Roasted Garlic Bulb and mix in. Add **Riesling Wine** and bring to simmer for 5 minutes or until alcohol taste has been cooked out. Remove thyme sprig and turn off heat. Mix in **Crème Fraiche** and **Dijon Mustard**. Season to taste with **Sea Salt** and fresh cracked **Black Pepper**. Fold in grated **Comté Cheese** and top with sliced **Raclette Cheese**.
4. Place casserole dish in 400 F for 10 minutes until cheese is melted and bubbly. Serve with warm **Levain Bread**.

WATCH THE RECIPE VIDEO HERE:

