



Great plenty Brennan's smoky cheese fondue.

the garlic and celery, and purée for 1 minute. Line a fine mesh sieve with cheesecloth, and place over a large bowl to catch the juices. Allow to drain overnight in the refrigerator.

The next day, gently press the pulp to extract any remaining juices, and put the juice in a medium-size stock pot with the white wine. Add the shrimp shells and the saffron, and allow to simmer over medium-low heat for 20 minutes. Strain the tomato broth into a fondue pot, and season to taste with salt and pepper. Set over fondue burners, and adjust heat to keep the broth at a simmer. Place each shrimp on a skewer, and poach for about 1 minute, or to desired doneness.

Dip: Place mayonnaise in a small bowl. Add the garlic, olives, anchovies, lemon juice, tomatoes, and saffron (if desired). Mix together well, and transfer to a serving bowl.

Chocolate, Hazelnut, and Grand Marnier Fondue

1 cup heavy cream
12 ounces semisweet Valrhona or other high-quality chocolate, finely chopped
1 cup finely chopped toasted, skinned hazelnuts (or almonds)

1 tablespoon grated orange zest
2 tablespoons Grand Marnier

Heat the heavy cream in a medium-size heavy-bottomed saucepan to a simmer. Add the chopped chocolate, and remove the pan from the heat. Stir until the chocolate has completely melted. Add the nuts, orange zest, and Grand Marnier, and whisk until incorporated. Transfer to a ceramic fondue pot, and serve immediately with strawberries, chestnuts, pound cake, meringues, oranges, blood oranges, clementines, coconut bars, or marshmallows.

Butterscotch Fondue

1 cup unsalted butter
1 cup dark brown sugar
1 cup light corn syrup
1½ tablespoons cornstarch
1 2-ounce can evaporated milk
2 tablespoons brandy (optional)
1½ teaspoon vanilla extract

Melt the butter, the sugar, and the corn syrup in a medium-size heavy-bottomed saucepan until the mixture starts to bubble and caramelize. It should reach 121 to 125 degrees on a candy thermometer.

Mix in a bowl the cornstarch with $\frac{1}{2}$ cup of the evaporated milk until mixture is smooth. Add the remaining evaporated milk to the saucepan and bring to a simmer. Whisk in the cornstarch mixture and simmer for 2 to 3 minutes. Remove from the heat, and add the brandy and vanilla. Transfer to a ceramic fondue pot.

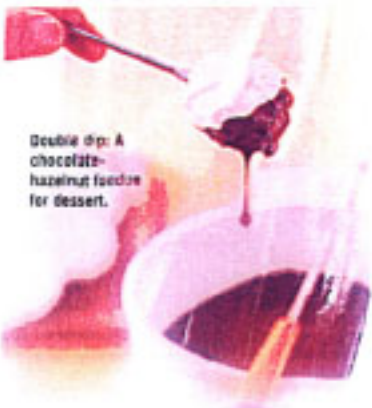
Serve with small chunks of angel-food cake, apple, banana, and pear.

Swiss Accuracy

Tips to make your fondue party a slam dunk.

- For cheese and delicate fondues (such as chocolate), use a heavy ceramic fondue pot to prevent scorching. For a broth fondue, use a metal pot, so the stock will reheat quickly after each round of dipping.
- Don't omit the lemon juice or other acid from a cheese fondue—it's required to keep the melted cheese smooth.
- For accompaniments, let your imagination roam past bread cubes. Blanch your favorite vegetables, cut them into bite-size pieces, and arrange attractively on platters. Consider serving chunks of meat, fish, or shellfish.
- Figure on six to eight diners at most for each fondue pot.

- When serving a broth fondue, warn your guests that the forks get hot.
- Encourage diners to stir the fondue as they dip their forks and to scrape the bottom of the pot occasionally. The motion helps to keep the fondue from separating and burning.
- If a cheese fondue does separate, return the pot to the stove and whisk it hard over medium heat to bring mixture back together.
- At the end of a cheese fondue, leave a thin layer of the mixture in the pot over the flame and let it brown. Once it cools, peel it off and share with your guests.
- Make up your own penalty for anyone losing a piece of bread in the pot—perhaps kissing the cook. (In a Swiss restaurant, the offender would have to buy the next bottle of wine, usually Fendant.)



Double dip: A chocolate-hazelnut fondue for dessert.

the recipes

PARTY FOR EIGHT TO TEN
Terence Brennan
PICHOLINE AND THE
ARTISANAL FROMAGERIE & BISTRO

Classic Swiss Fondue

1 clove garlic
1 cup dry white wine
1 tablespoon fresh lemon juice
2 tablespoons Kirschwasser
1 tablespoon cornstarch
2 cups shredded Emmentaler cheese
2 cups shredded Gruyère cheese
Pinch of freshly grated nutmeg
Sea salt and freshly ground black pepper

Vigorously rub the garlic clove around the inside of a medium-size heavy-bottomed saucepan. Discard the garlic; add the wine and the lemon juice to the pan and bring to a simmer.

Mix in a small bowl the Kirschwasser and the cornstarch until smooth. Add to the saucepan, and simmer for 1 minute. Slowly stir in the cheeses until they have melted (the mixture can simmer but not boil). Remove from the heat, stir in the nutmeg, and season to taste with salt and

pepper. Transfer to a fondue pot.

Serve with assorted cubed breads and your choice of bite-size dippers.

Smoky Cheese Fondue

1½ cups (1 12-ounce bottle) dark beer (such as Sierra Nevada; don't use stout)
1 tablespoon freshly squeezed lemon juice
1 tablespoon cornstarch
1 teaspoon dry English mustard
3 cups shredded smoked Jarlsberg or smoked Gouda cheese, firm rinds removed
1½ cups shredded Emmentaler cheese
 $\frac{1}{2}$ cup apple butter
1 teaspoon toasted caraway seeds
Sea salt and freshly ground black pepper

In a medium-size heavy-bottomed saucepan, bring $\frac{1}{4}$ cups of the beer and the lemon juice to a simmer. Add the remaining beer to a mixing bowl with the cornstarch and dry mustard, stir until smooth, and add to the pan. Simmer the liquid for 1 minute before gradually whisking in the cheeses. Once the cheese has melted, remove from the heat (a few lumps of cheese will remain). Stir in the apple butter and caraway seeds, and season to taste with salt and pepper. Transfer to a fondue pot.



Stock option: Lamb satays, poached in broth, with yogurt sauce.

Serve with rye and pumpnickels' bread, sausages, cured meats, and cornichons.

Lamb Satay With Yogurt Sauce

Satay:
1½ to 2 pounds boneless leg of lamb (or chicken), sliced into thin strips
4 cups chicken broth
Sea salt and freshly ground black pepper
Yogurt sauce:
1 medium English cucumber, peeled
1 teaspoon salt
1½ cups plain yogurt, well drained through a cheesecloth
1 clove garlic, finely chopped
1 tablespoon finely chopped fresh dill
1 tablespoon finely chopped dried oregano
2 pinches cayenne pepper
Sea salt and freshly ground black pepper

Satay: Thread the strips of lamb onto skewers and arrange on a platter. Place the chicken broth in a fondue pot and season with salt and pepper. Set the pot over enough heat to keep the broth at a simmer. Poach the lamb in the broth to desired doneness, about 1 to 2 minutes.

Sauce: Split the cucumber in half lengthwise, and remove the seeds with a spoon. Place the cucumber in a food processor fitted with a metal blade. Pulse until finely chopped, about 6 to 8 times. Toss with $\frac{1}{2}$ teaspoon salt and allow to drain at room temperature in a fine-mesh sieve for 1 hour. Press to remove excess liquid.

Place the chopped cucumber in a small bowl with the yogurt, garlic, dill, oregano, and cayenne, and mix well. Season to taste with salt and pepper. Place in a serving bowl.

Shrimp in Tomato Broth With Mediterranean Dip

Shrimp:
4½ pounds large red beefsteak tomatoes (do not use canned)
1 teaspoon chopped garlic
1 cup thinly sliced celery
1 cup dry white wine
3½ fresh medium shrimp (16 to 20 per pound), shells removed and reserved, deveined
2 pinches saffron (optional)
Sea salt and freshly ground black pepper
Mediterranean dip:
1 cup mayonnaise
2 cloves garlic, finely chopped
1 cup pitted Niçoise olives, finely chopped
3 salted anchovy fillets, rinsed and finely chopped
2 heaspoons freshly squeezed lemon juice
 $\frac{1}{2}$ cup peeled, seeded and finely chopped tomatoes
1 pinch saffron (optional)

Shrimp: Place the tomatoes in a food processor (fitted with the metal blade). Add

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