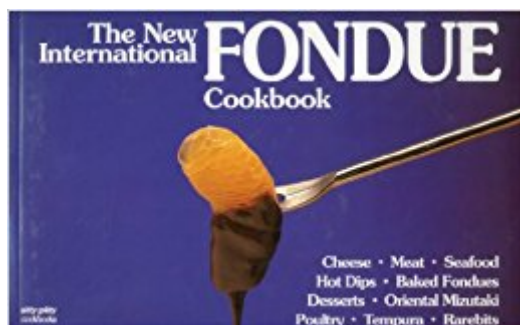


The book was found

The New International Fondue Cookbook



Synopsis

Everything you can make in a fondue pot is found in this book, including cheese fondues, hot dips, meat fondues and confections. Ethnic variations and unique ideas augment the classics.

Book Information

Paperback: 103 pages

Publisher: Nitty Gritty Cookbooks (December 1, 1990)

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Average Customer Review: 4.8 out of 5 stars 5 customer reviews

Best Sellers Rank: #1,612,515 in Books (See Top 100 in Books) #49 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Fondue Pots](#) #161 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes](#) #606 in [Books > Cookbooks, Food & Wine > Regional & International > International](#)

Customer Reviews

deceased.

Love this book... Had one back in the 70's.. lost in time... glad to find another

Nice selection of recioes

My wife and I bought this book shortly after we got married in 1969. We have used it ever since and it is a ritual in our family to have fondu with friends at least once a year. We use the classic recipe on page 5 modified a little to suit our tastes. Specifically, we use 3/4 pound of emmentaler and gruyere cheese rather than 1/2 pound each as our friends always want more. Then we cut the 2 cups dry white wine to 1 and 1/2 cups to thicken the fondu a little more. A few more suggestions: buy the best quality cheese you can find and allow no substitutes-try Whole Foods or a specialty cheese shop; for the wine don't use a California chardonnay as it is too oakey, rather use a French Chablis. Otherwise follow the recipe exactly. A beautiful book well worth the price.

We have had this book for 35 years. We borrowed it from my mom's library, and it has had a place in our cookbook shelf since. We learned how to get the most out of the wine and cheese combination that is typically known as "fondue". The extra recipes are great, but the hidden jewel is the recipe in the introduction that tells you how and why to dredge the cheese in flour, cube the cheese, and all the other little tricks to making perfect fondue. Our book is separated from the binding, has dripped wine and cheese on the pages and gets carefully filed on our cookbook shelf after each time we use it. This is probably the best fondue cookbook on the market. The Fondue Cookbook

The introduction has two pages of very rudimentary advice and information concerning different types of fondues, equipment and entertaining. The rest of the book is the "star of the show"- the recipes. Most are easy to make and the ingredients are fairly easy to find. These fondue recipes span cheese, meat (like mongolian hotpot), seafood but also include seafood, hot dips, baked , desserts, oriental , poultry, tempura and more. There is also the very different "rarebits"(a cheese fondue) recipes. Each recipe also tells the ingredients, that can be dipped into the the fondues. I did try the creamy spinach (fondue) dip and it was very good (my rating 9.4/10). Some interesting ones that I have not tried as yet but will soon are: baked rice fondue, baked turkey fondue, pizza fondue and baked tuna fondue. If you have all the equipment and more information etc then this is a non pricey book and easy way to find some more recipes. If you need to find equipment, find out more about entertaining, then you might either need another book or use this book in conjunction with an appetizer or another book to round out your fondue adventures.

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