

Brillat Savarin'S Fondue

Ingredients

Eggs, cheese, butter, pepper and salt.

Method

Take the same number of eggs as there are guests; weigh the eggs in the shell, allow a third of their weight in Gruyere cheese, and a piece of butter one-sixth of the weight of the cheese. Break the eggs into a basin, beat them well; add the cheese, which should be grated, and the butter, which should be broken into small pieces. Stir these ingredients together with a wooden spoon; put the mixture into a lined saucepan, place it over the fire, and stir until the substance is thick and soft. Put in a little salt, according to the age of the cheese, and a good sprinkling of pepper, and serve the fondue on a very hot silver or metal plate. Do not allow the fondue to remain on the fire after the mixture is set, as, if it boils, it will be entirely spoiled. Brillat Savarin recommends that some choice Burgundy should be handed round with this dish. We have given this recipe exactly as he recommends it to be made; but we have tried it with good Cheshire cheese, and found it answer remarkably well.

Source: Mrs Beeton's Book of Household Management (1861)

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