

## DOUX DE MONTAGNE FONDUE

### Ingredients:

#### For Fondue:

- 2 tablespoons olive oil
- 4 tablespoons chopped yellow onions
- 1 teaspoon white pepper
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 1 cup plus 2 tablespoons Half 'n Half
- 8 ounces Doux de Montagne cheese  
(may substitute with cream cheese)
- 1 cup freshly grated Parmesan cheese
- 1/2 cup (packed) grated Gruyère cheese



#### For potatoes:

- 1 pound new potatoes
- 1 teaspoon salt
- 2 tablespoons chopped parsley
- 2 tablespoons olive oil
- Salt and pepper to taste
- Wooden skewers

### Directions:

Combine 6 cups water and salt in large saucepan. Bring to boil over high heat. Reduce heat to medium and add potatoes. Cook until potatoes are just tender when pierced with skewer, about 6 -12 minutes. Drain.

Cut potatoes in half or quarters (bite-sized). Transfer potatoes to bowl. Add olive oil and parsley; toss to coat. Season to taste with salt and pepper.



Potatoes may be prepared 1 day ahead. Cover refrigerate. [Reheat potatoes in 350 degree oven for 10-10-12 minutes.]

#### For Fondue:

Heat oil in heavy medium saucepan over medium heat.

**Daryl Wood Gerber**

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**Directions:**

Add onions; sauté until soft, about 4 minutes. Reduce heat to low. Add Half 'n Half and cheeses. Whisk until smooth, about 3 minutes.

Stir in nutmeg. Season with salt and pepper. Remove from heat. [If it feels too thick, add a little regular milk to thin.]

Place potatoes on platter. Spear each with skewer. Serve with warm fondue.