Oven-baked Époisses fondue

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Potatoes

800 g potatoes, small, waxy

Wash the potatoes and put in the perforated cooking tray. Put the cooking tray into the cold cooking space. Steam.

Steaming 100 °C for 40 Mins

Keep the potatoes warm after steaming.

Cheese

4 Époisses, in the wooden boxes, each weighing about 250 g

200 ml white wine

1 onion

Wrap the wooden boxes with aluminium foil, without covering the cheese. Puncture the cheese with a fork. Slice the onion into rings, spread out over the cheese and pour over the white wine. Place the cheese on the baking tray and put into the cooking space while still warm. Bake.

Put the pastry in

Hot air 200 °C for 20 Mins

Take the cheese out of the cooking space and serve with the steamed potatoes.

Accessories

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

Additional information

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