

Gwitter Fondue

History

When it's snowing thick white flakes outside and the icy cold wind makes the shutters rattle, the excited fondue forks can hardly be kept in check. Then it's high time to heat up the Gwitter fondue in the caquelon. The spicy fondue storm brews from purely natural ingredients such as Gwitter cheese, mild Firstkönig, sparkling white wine, a few squirts of lemon juice and a pinch of corn-starch. While the flames flicker around the fondue caquelon, the fondue forks with their chunks of bread plunge impetuously into the liquid cheese.

Taste

The spicy, full-bodied aroma and the fine white wine note sweep across the palate like a warming storm of flavour.

Sales arguments

- > The spicy, full-bodied fondue unleashes a wonderful storm of flavour on the palate.
- > Contains only natural ingredients such as 70% Gwitter cheese, mild Firstkönig, white wine, lemon and corn starch.
- > Gwitter Fondue - the spicy Toggenburg version of the Swiss national dish.

