

# Swiss Lady Fondue

## History

When the sun makes the white blanket of snow sparkle in all its colours, the excited fondue forks dance delightedly around the fondue caquelon. It's high time to let the lovely Swiss Lady Fondue heat up in the Caquelon. The charming fondue magic comes from the Güntensperger cheese dairy. Only natural ingredients, such as mild Swiss Lady cheese, spicy Red Devil extra cheese, sparkling white wine, a few squirts of lemon juice and a pinch of corn starch are mixed for this delight. While the flames flicker around the fondue caquelon, the fondue forks and their chunks of bread dance charmingly in the round dance.

## Taste

The mild, aromatic flavour and the slightly sweet white wine acidity ignite pure taste magic on the palate.

## Sales arguments

- > The creamy-mild fondue ignites a taste magic in the palate.
- > Contains only natural ingredients such as 70% Swiss Lady, 30% extra Red Devil, white wine, lemon and corn starch.
- > Swiss Lady Fondue – the aromatic mild Toggenburg version of the Swiss national dish.

