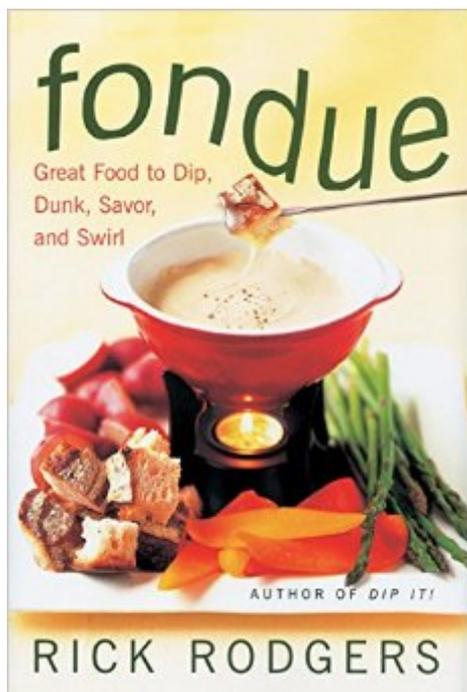


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Fondue: Great Food To Dip, Dunk, Savor, And Swirl



Synopsis

Fondue is back, bigger and better than ever, popping up in kitchens everywhere! Rick Rodgers presents more than fifty sensational recipes that combine the newest tastes with traditional favorites, creating versatile and mouth-watering fondues that will thrill fondue lovers. Rediscover the pleasure of cooking food at the table with your friends and family as contemporary flavors and ingredients -- roast garlic, fresh ginger, sun-dried tomatoes, balsamic vinegar, and espresso--are stirred into today's fondue pot. This is great food that is simple to make and perfect for entertaining. If you love the classic cheese version, try dipping cooked shrimp or artichoke hearts into Italian Fontina and Porcini Fondue; or vegetables and apples into Gorgonzola, Port, and Walnut Fondue. Dunk focaccia or Italian salami into Sun-Dried Tomato Pizza Fondue, bite-sized cubes of bread or even chicken breast into Classic Swiss Fondue, made with three cheeses for a deliciously authentic masterpiece. Meat lovers will go for Fondue Bourguignonne, where chunks of table-fried meats (or poultry or fish) are dipped into a variety of quick-to-make sauces. Serve boneless leg of lamb with Balsamic Vinegar-Mint Sauce or turkey breast with Cranberry-Lime Mayonnaise. Many Asian cuisines have their own versions of fondue that are popular choices for communal meals. Known as hot pots, they're an exotic mix of ingredients in a special savory stock. Try the famous Japanese version, Shabu-Shabu, with paper-thin slices of beef and a sesame dipping sauce, or the Classic Chrysanthemum Hot Pot, composed of a variety of meats and fish to be dipped in a soy-sherry sauce. For the confirmed dessert fanatic, nothing will please the palate more than sweet and rich tastes from your fondue pot. The choices are intoxicating--fresh strawberries, pineapples, and cherries, and chunks of pound cake can be swirled into Classic Chocolate Fondue. A sinful concoction of peanut butter and milk chocolate is made to be savored with bananas or brownies. And who can resist dipping a cookie or two in Venetian Espresso Fondue? Intense in taste and flavors, innovative in form and preparation, fondue is the way we want to eat today.

Book Information

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Customer Reviews

If you can get past the author's self-serving commentary about how everyone loves his recipes and never turns down an invite to a party he's catering, this is a great "starter" fondue book. A brief history of fondue is covered, which is interesting, but most of the book consists of fondue recipes in four major categories:

1. Cheese fondue. This is your basic fondue most people think of as Swiss fondue - a pot of warm cheese that you dip bread in. The variety of recipes covers different types of cheeses and spices/other additions that range from the simplest "classic swiss three-cheese fondue" to the more adventurous "gorgonzola, port, and walnut fondue" to the extreme (IMHO) "normandy shrimp fondue with cider and gruyere".
2. Fried fondue. This is your classic 1980s pot of hot oil for frying chunks of meat, and which I'll admit is still my favorite. Given the premise of fried meat pieces on a fork, the recipes in this section center on sauces, though the book also covers important points on oil selection and temperature. Some of the sauces are really excellent.
3. Asian hot pot, aka Asian fondue or Chinese fondue. Basically, you're starting with a chicken, beef, or fish stock, in which you cook a thin piece of selected meat in the fondue pot on your own fork. Then you dip in a special sauce. Recipes are provided for several different stocks, as well as a variety of sauces.
4. Dessert fondues. Obviously, chocolate fondue is the first recipe and probably the only one most people will actually try, but several other things like "white chocolate and raspberry swirl fondue" and "tiramisu mascarpone fondue" sound awfully tempting.

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