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WINTER GARDEN

VACHERIN MONT D'OR CHEESE FONDUE

Bring the Winter Garden experience home with our signature Vacherin Mont d'Or cheese fondue. This seasonal cheese from the French-Swiss border is loved for its creamy texture and rich flavor. Baked in its spruce wood box, it becomes a warm fondue, perfect for sharing with your loved ones during the colder months.

To help you recreate this classic dish at home, we've included three recipes and for extra guidance click [here](#) for a step-by-step video.

INSIDE THIS BOOKLET

1. Vacherin with garlic and thyme
2. Vacherin with hazelnut, cocoa, and black truffle
3. Vacherin with smoked pancetta, onion, and black pepper
4. The perfect wine pairing tips





VACHERIN WITH GARLIC AND THYME

INGREDIENTS:

- 1 Vacherin Mont d'Or
- 50 g dry white wine (for example, Saint-Aubin)
- 1 large garlic clove (or 2 small ones), finely chopped or grated
- A few sprigs of fresh thyme
- Pinch of salt
- Sourdough bread

EQUIPMENT:

- Hand blender
- Aluminum foil
- Oven
- Small knife

PREPARATION:

PREHEAT THE OVEN

Preheat the oven to 180°C/356°F.

PREPARE THE WINE MIXTURE

Blend the white wine, garlic, thyme leaves, and a pinch of salt with a hand blender until smooth.

CUT THE CHEESE

Cut the top of the Vacherin into 8 equal sections, from top to bottom.

FILL

Carefully pour the wine mixture over the Vacherin so that the mixture can soak into the cuts.

WRAP

Wrap the Vacherin in aluminum foil. Leave the top open and remove the wooden lid as it's no longer needed.

BAKE

Place the cheese in an oven dish and bake for 30 minutes.

FINISH

Remove the Vacherin from the oven and serve immediately with slices of warm sourdough bread.



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VACHERIN WITH HAZELNUT, COCOA, AND BLACK TRUFFLE

INGREDIENTS:

- 1 Vacherin Mont d'Or
- 50 g white wine
- 15 g hazelnuts, halved
- 15 g hazelnuts, whole
- 3 g cocoa powder
- 20 g fresh black truffle

EQUIPMENT:

- Hand blender
- Aluminum foil
- Oven
- Truffle shaver

PREPARATION:

PREHEAT THE OVEN

Preheat the oven to 180°C/356°F.

PREPARE THE WINE MIXTURE

Mix the white wine, cocoa powder, and hazelnuts using a hand blender for about 1 minute.

CUT THE CHEESE

Cut the top of the Vacherin into 8 equal sections, from top to bottom.

FILL

Place two hazelnut halves in each cut so that the cheese is evenly filled. Then carefully pour the wine-cocoa mixture over the cheese, letting it soak into the cuts.

WRAP

Wrap the Vacherin in aluminum foil. Leave the top open and remove the wooden lid as it's no longer needed.

BAKE

Place the cheese in an oven dish and bake for 30 minutes.

FINISH

Remove the Vacherin from the oven and immediately grate fresh black truffle on top of the warm cheese.



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VACHERIN WITH SMOKED PANCIETTA, ONION, AND BLACK PEPPER

INGREDIENTS:

- 1 Vacherin Mont d'Or
- 50 g smoked pancetta, finely diced
- 20 g shallot, finely chopped
- 1 sprig of thyme
- 45 g white wine
- Freshly ground black pepper

EQUIPMENT:

- Frying pan
- Aluminum foil
- Oven

PREPARATION:

PREHEAT THE OVEN

Preheat the oven to 180°C/356°F.

PREPARE THE PANCIETTA MIXTURE

1. Fry the pancetta in a dry pan over medium heat until crispy and the fat has been released.
2. Add the chopped shallot and fry until lightly golden brown.
3. Remove the thyme leaves from the sprig and add them to the pan. Fry for 30 seconds.
4. Deglaze with 30 g white wine and reduce completely until the mixture is dry and concentrated.
5. Add 2 twists of freshly ground black pepper and remove the pan from the heat.

CUT THE CHEESE

Cut the top of the Vacherin into 8 equal sections, from top to bottom.

FILL

Divide the pancetta shallot mixture evenly over all the cuts. Then pour 15 g of white wine evenly over the cheese.

WRAP

Wrap the Vacherin in aluminum foil. Leave the top open and remove the wooden lid as it's no longer needed.

BAKE

Place the cheese in an oven dish and bake for 30 minutes.

FINISH

Remove the Vacherin from the oven and grind some black pepper over it.



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THE PERFECT WINE PAIRING TIPS

WHITE WINES

SANCERRE, ALAIN GIRARD & FILS
Sauvignon Blanc, Loire, France 2024

PETIT CHABLIS, DOMAINE CHEVALLIER
Chardonnay, Burgundy, France, 2023

White wines from the cheese's home regions, such as Jura, Arbois, Savoie, or Switzerland, are a logical choice. Look for fresh wines with high acidity and mineral notes, or opt for a sparkling wine. Aromatic or slightly sweet white wines such as vin jaune also pair well with this cheese.

RED WINES

LOUIS JADOT 'COUVENT DES JACOBINS'
Pinot Noir, Burgundy, France, 2023

MORGON, CHÂTEAU DES JACQUES
Gamay, Beaujolais, France, 2023

Light, fruity red wines with soft tannins are best suited, particularly those from the Jura or Beaujolais regions. For a richer option, choose a smooth, medium-bodied wine with minimal oak influence.