

FOOD STUFF

Florence Fabricant



Lars Klove for The New York Times

Cheese for Every Pot, a Pot for Every Cheese

Fondue has been made easy, thanks to Artisanal Cheese's package of several grated cheeses. With white wine added, the mixture duplicates a fondue like the one that Angela Vaccaro, Camille Branda and Jeanette Samara (from left above) enjoyed last week at Artisanal, Terrance Brennan's Midtown restaurant, which is a sibling to the cheese company. The fondue is \$24 for two, or \$40 for more, at the restaurant.

The fondue mixture is \$16.50 for eight ounces at www.artisanalcheese.com. The cheeses in the mix, which come dusted with cornstarch for thickening, are also terrific for making macaroni and cheese. A fondue set is \$80, without the cheese. A heavier fondue set is \$90 for the copper stand and burner, and \$28 for the pot. A tip for nibblers: When the fondue is finished, be sure to scrape up the crispy layer of cheese on the bottom of the pot.