

STARTER & SNACK

Fun-du: Smoked Gouda Fondue with Bacon and Almonds

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
40 min	20 min	20 min	40	\$0.87	148 kcal

Fun-du: Smoked Gouda Fondue with Bacon and Almonds is a hor d'oeuvre that serves 40. For 87 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. One serving contains 151 calories, 7g of protein, and 10g of fat. 10 people found this recipe to be delicious and...

Ingredients

- ☐ ¼ cup smoked almonds, coarsely chopped

☐ 6 slices thick cut bacon

☐ 1 head cauliflower, cut into florets

☐ 1 tablespoon all-purpose flour

☐ 8 ounces Gruyere, shredded

☐ 4 teaspoons lemon juice, divided

☐ 2 red pears

☐ 2 tablespoons red wine vinegar, eyeball it

☐ 40 servings Salt and black pepper

☐ 1 pound white mushrooms
- ☐ 1 pound asparagus

☐ 1 baguette, sliced

☐ ¾ cup dry white wine

☐ 1 large clove garlic, smashed away from skin

☐ 1½ pounds kielbasa

☐ 2 tablespoons extra-virgin olive oil, 2 turns of the pan, plus some for drizzling

☐ 1 cup drained cornichons or baby Gherkin pickles

☐ 40 servings Salt

☐ 2 shallots, thinly sliced

☐ 1/3 pound about 6 ounces, smoked Gouda, shredded

☐ 1/3 pound about 6 ounces, smoked Gouda,
shredded

EQUIPMENT Bowl, Frying pan, Pot, Wooden spoon, Grill, Broiler, Tongs, Colander, Grill pan

Method

- 1 Heat 2 or 3 inches water in a medium frying pan until it boils then salt it and add the cauliflower. Cook 3 minutes, then remove from water with tongs or spider to a colander. Cool under cold running water. Trim asparagus of tough ends and add to salted water, cook 3 minutes, remove and cool in the same manner as the cauliflower. In a second skillet, while cauliflower and asparagus work, saute shallots and mushrooms together in 2 tablespoons of extra-virgin olive oil over medium high heat until tender, 8 to 10 minutes. Season with salt and pepper and add red wine vinegar to the pan and cook it out, 1 minute.
- 2 Remove from heat.
- 3 Preheat broiler to high and a grill pan or large nonstick skillet to medium high.
- 4 Drizzle sausage casing with extra-virgin olive oil and prick skin in a few places with the tines of a fork. Grill kielbasa on hot grill pan or in large nonstick skillet 6 to 8 minutes until casing is crisp.
- 5 Remove sausage and cut in 2-inch chunks on a bias.
- 6 While sausage cooks, pile veggies on a platter and add cornichons and chopped pears coated with 2 teaspoons lemon juice. Broil bacon on slotted pan until crisp.
- 7 Drain, cool and chop. Make the fondue: combine cheeses in a bowl with flour. Rub the inside of a small pot with smashed garlic then discard.
- 8 Add wine and remaining 2 teaspoons lemon juice and bring up to a bubble over medium heat. Reduce the heat to simmer and add cheese in handfuls. Stir constantly, melting the cheese in batches. Stir in a figure-eight pattern with wooden spoon.
- 9 Transfer the fondue to fondue pot and top with chopped bacon and smoked nuts.

Nutrition per serving

148

KCAL

7 g

PROTEIN

10 g

FAT

7 g

CARBS

Saturated Fat	3.8 g · 23% of daily needs
Fibre	1.2 g · 5% of daily needs
Sugar	2.1 g · 2% of daily needs
Sodium	686 mg · 30% of daily needs
Cholesterol	21.7 mg · 7% of daily needs
Vitamin C	8.8 mg · 11% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/fun-du-smoked-gouda-fondue-with-bacon-and-almonds-142270