

MARLEY SPOON



French Onion Fondue Charcuterie Board

The Perfect Valentine's Day Appetizer!



40-50min



2 Servings

Food is our love language. No festive meal is complete without an impressive pre-dinner spread—so we created this shareable fondue-style charcuterie board, and it is everything! A creamy, warm caramelized onion-cheese fondue is the centerpiece just waiting to be dipped into with roasted potatoes, toasted bread, cornichons, crisp apples, and prosciutto. Go ahead, dip away, and spread the love! (2p serves 4; 4p serves 8)

What we send

- 1 potato
- 1 baguette ¹
- 1 yellow onion
- 2 (2 oz) shredded fontina ⁷
- ¼ oz cornstarch
- 1 Granny Smith apple
- 2 oz prosciutto
- 1 oz cornichon ¹⁷
- 1 pkt chicken broth concentrate
- 12 oz evaporated milk ⁷

What you need

- olive oil
- kosher salt & ground pepper
- unsalted butter ⁷

Tools

- rimmed baking sheet
- small saucepan
- fondue pot (optional)

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 26g, Carbs 47g,
Protein 20g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**; cut into 1-inch pieces. Cut **baguette** into 1-inch pieces. Thinly slice all of the **onion**. In a small bowl, toss **fontina** with ½ **tablespoon cornstarch**.



2. Bake potatoes & bread

On a rimmed baking sheet, toss **potatoes** with 1 **teaspoon oil**; season with **salt** and **pepper**. Bake on lower oven rack until lightly golden brown, stirring halfway through, 20–25 minutes total.

Push potatoes to 1 side of baking sheet. Toss **bread** with 1 **tablespoon oil** and place on open side of sheet. Bake until potatoes are golden brown and bread is lightly toasted, 5–7 minutes.



3. Caramelized onions

While **potatoes** bake, melt 2 **tablespoons butter** in a small saucepan over medium-low heat. Add **onions** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until golden brown, 12–15 minutes. Set 1 **tablespoon** onions aside for step 6.



4. Assemble platter

Quarter **apple**; discard core. Cut each quarter into ¾-inch thick wedges. On a platter, arrange **potatoes**, **bread**, **apples**, **prosciutto**, and **cornichons**.



5. Make fondue

To saucepan with remaining caramelized onions, add **cheese**, **broth concentrate**, and 1 **cup evaporated milk**. Cook over low heat, whisking constantly, until melted, bubbly, and thickened, 2–3 minutes. Mixture will look thin and grainy at first but will thicken and come together after heating. (Thin to desired consistency with additional evaporated milk, if necessary.)



6. Serve

Transfer **warm cheese sauce** to a fondue pot or medium heat-proof bowl and top with **reserved caramelized onions**. Serve **warm fondue** alongside **accompaniments**. Enjoy!