Make a different type of dinner one night, cheese fondue!

It is very simple, all you need is a box of cheese fondue from your local grocery store, bread (preferably a baguette), and try it with green apples; they will really bring each other's flavors out!

Preparation:

1. Peel the garlic; take a piece and rub the fondue pot generously with it.

2. Cut the bread into bite-sized cubes. Every piece must have a bit of crust.

3. Empty the contents of the fondue bag into the pot and let the cheese melt over low heat. Stir the mixture constantly to prevent it from sticking to the bottom of the pot and burning.

4. Once the fondue mix has melted completely, add a bit of nutmeg spice and put the pot on the burner in the middle of the table.

5. Serve with the cubes of bread in a basket.