



Tater Tots & Cheese Fondue

by **Michael Symon**



Crispy on the outside, creamy inside, and paired with silky melted cheese — this appetizer turns childhood nostalgia into gourmet indulgence. Perfect for game day, gatherings, or when you just want to flex your fry game.

Prep Time:
45 Minutes

Cook Time
20 Minutes

Serves:
6-8 Servings

Level:
Intermediate

Ingredients

Tater Tots:

- 3 lbs russet potatoes, peeled and cubed
- 1 cup water
- 6 tbsp unsalted butter, diced
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 cup all-purpose flour
- 4 large eggs
- Vegetable or canola oil, for frying

Cheese Fondue:

- 2 cups shredded Gruyère cheese
- 1 cup shredded cheddar cheese
- 1 clove garlic, halved
- 1 cup dry white wine
- 1 Tbsp cornstarch
- 2 Tbsp kirsch (optional)
- Freshly ground black pepper
- Pinch of nutmeg

Instructions

Step 1

Cook the Potatoes:

Boil cubed potatoes in salted water until tender. Drain and mash until smooth (a ricer works best). Let cool.

Step 2

Make the Pâte à Choux:

In a saucepan, bring water, butter, and salt to a boil. Stir in flour until the dough pulls away from the pan and forms a ball. Off heat, beat in eggs one at a time until glossy and smooth.

Step 3

Combine & Shape:

Fold the mashed potatoes into the pâte à choux until fully combined. Pipe or shape into small tater-tot-sized logs. Freeze for at least 30 minutes.

Step 4

Fry:

Heat oil to 360°F. Fry tots in batches for about 2 minutes or until golden. Drain on paper towels and season lightly with salt.

Step 4

Prepare the Fondue:

Rub a pot with garlic. Add wine and heat gently. Toss cheeses with cornstarch, then whisk into warm wine until smooth. Add kirsch (if using), nutmeg, and pepper.

Serving & Finishing

- Keep fondue warm and serve immediately with hot, crispy tots.