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Fondue With a View: Mr. Purple's Veuve Clicquot Chalet Brings the Swiss Delish



This time of year, those hot summer nights at some or other fabulous skyward hotspot seem so far away. But the Veuve Clicquot Chalet, a pop-up at the perpetually sceney rooftop bar Mr. Purple, is intent on bringing some heat to your winter playtime. Touted as “a larger than life snowglobe hideaway,” the Swiss-styled sanctuary is located on the 15th floor of the Lower East Side outpost of Hotel Indigo, under the expert supervision of the nightlife gurus over at The Gerber Group.

Of course, Mr. Purple has built its rep via posh sips with jaw-dropping views on sultry warm to warm-ish weather evenings. But seemingly not content with three successful seasons, the plush Veuve igloo allows them to likewise conquer the cold. White furry pillows and trademark yellow skis set the scene for authentic Alpine luxury, with plush rugs and cozy corners to tuck into. Only instead of snow-covered peaks, it boasts a backdrop of towering urban edifices.

Naturally, a swanky VC champagne bar is fitted into the globe – though seasonally crafted drinks like marshmallow laden hot chocolate (served frozen or hot), and a classic hot toddy complete with cinnamon stick are also on offer, to warm your stylish bones.

But we can't help but be most excited by the offer of a hot pot of fondue, without actually having to hop a pricey flight to Zurich – though we admit we can never seem to be able to decide between the chocolate and the cheese. However, those epicurean virtuosos at [Mr. Purple](#) were kind enough to share their singular fondue secrets, so you can experience that same glorious indecision at home.

Mr. Purple's Veuve Clicquot Chalet Fondue Recipes

Cheese Fondue

About a 1 LB Vermont white cheddar cheese, grated.
About 1 cup whole milk
About 1 cup dry white wine
2 tablespoon cornstarch.
1 tablespoon flour
Salt to taste

Chocolate Fondue Sauce

About a 1 TBL Sugar
2 Cups Heavy Cream
1 LB bar dark chocolate above 66% (broken up into pieces)
About 4 TBL unsalted butter
2 TBL Red Wine
Melt chocolate in a double boiler
Melt of the ingredients until well incorporated and pour into your favorite serving bowl. Here are what Mr. Purple likes to dip: Brownies, Strawberries, Blackberries, Toasted Marshmallows, Asian Pears, Bananas.