

Classic Cheese Fondue

Serves 6.



- 1 garlic clove, halved
 - 1 tsp. cornstarch
 - 1 1/2 cup dry white wine
 - 12 oz. (340 g) Natural Pastures Cheese, grated: recommended mixture of Natural Pastures Amsterdammer, Boerenkaas, and Chardonnay Wine Cheese and Aged Farmhouse
 - 4 Tbsp. Kirsch cherry liqueur (optional, or substitute with apple juice)
 - pepper
- Cubes of country-style bread
Cooked, sliced chicken breast
Steamed Vegetables

Rub the inside of the fondue pot with garlic clove.

Mix the cornstarch with 2 tsp. of the wine in a small bowl; set aside. Pour the rest of the wine into the fondue pot.


Heat the wine very slowly. Add about 1/3 of the grated Natural Pastures Cheese, and continue heating the mixture until the cheese starts to melt and liquid to bubble.

Slowly stir the cornstarch mixture into the melted cheese with wine, in the fondue pot. Then add the rest of the grated Natural Pastures Cheese, a little at a time.

Add the Kirsch and pepper.

Place the fondue pot over a candle warmer on the table; serve with cubes of bread, chicken breasts and veggies for dipping. Enjoy!

Buy or request Natural Pastures cheeses
from fine grocery & specialty food stores.

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Savour Pure Winners!