



Making your own cheese fondue with goat cheese



Ingredients

- 300 gr Henri Willig extra old goat's cheese
- 400 gr Henri Willig goat cheese herbs & garlic
- 2 clove of garlic
- 300 millilitre of dry white wine
- 2 tablespoon of cornstarch
- and add whatever you like to dip into your cheese fondue

Preparation

Goat cheese fondue tasty and special!

Surely, cheese fondue is one of the beautiful things in life. And it has been given a good upgrade by @courgetticonfetti! What a grandiose recipe.

Recipe:

- Crush the garlic cloves and rub them on the bottom of the fondue pan.
- Turn on the fondue pan and gently heat the white wine.
- Meanwhile, grate both cheeses.
- Once the wine is hot, add a little bit of grated cheese to the pan and keep stirring regularly. Repeat until all the cheese has been used up. It takes a while until all the cheese is melted!
- Mix the cornstarch with a little water so that it becomes a thick porridge. Stir this into the cheese fondue and let it thicken for another 5 minutes while you keep stirring regularly.
- Done!

Serve with various tasty things to dip in the fondue, for example:

- Tasty bread, crackers, breadsticks
- Raw vegetables: cauliflower, carrots, radishes, peppers.

Make it your own party!