



## 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!