



Organic cheese fondue



Ingredients

- 500 gram finely grated Henri Willig Koe Biologisch Gouda Jong
- 125 gram finely grated Henri Willig Koe Biologisch Gouda Belegen
- 1 sprigs of thyme
- 1 bay leaf
- 0.5 onion
- 1 cloves of garlic
- 30 gram starch
- 500 millilitre of dry white wine
- 125 millilitre of vegetable stock
- 10 millilitre of lemon juice
- Various vegetables, cold cuts and bread for dipping in the fondue

Fancy a cosy evening with a classic on the table? Try our organic cheese fondue, made with the finest Henri Willig cheeses. This recipe is simple, tasty and perfect for anyone who loves good food. With just 30 minutes of preparation time, you will put a delicious dish on the table that is guaranteed to please your guests. Whether you are a cheese lover or just looking for a warm, comforting dish, our organic cheese fondue promises a cosy experience.

Preparation

- 1: Put the wine in a pan along with the bay leaf, thyme, onion and garlic and reduce to 350 millilitres.
- 2: Meanwhile, put on a slightly larger pan of water and bring to the boil. Add the vegetable stock. Strain the liquid and bring to the boil again.
- 3: Dilute the potato starch with 30 millilitres of cold water. Thicken the liquid with the potato starch.
- 4: Put your pan of boiling water on low heat and place the pan with your mixture for the fondue "au bain-marie" in this pan.
- 5: Gradually add the grated Henri Willig Organic Gouda Jong. When this is all melted add the grated Henri Willig Biological Gouda Belegen step by step.
- 6: Then put a lid on the pan and stir in between with a spatula. Let this heat up for about 30 minutes.
- 7: Finally, add the juice of the lemon and your cheese fondue is ready.
- 8: Serve with your favourite vegetables, cold cuts and bread and enjoy this festive cheese fondue.

Make your own organic cheese fondue

Enjoy the rich flavours of our organic cheese fondue. Perfect for any occasion! Vary with different dippers such as crunchy vegetables, artisan bread, or even fruit for a surprising twist. Also experiment with a dash of kirsch in the fondue for a deeper flavour. Our recipe provides the perfect base to unleash your creativity in the kitchen. For more inspiration and the best [organic cheeses](#), visit our webshop. Eat well and enjoy being together!