



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

Method cheese fondue with goat's cheese

Looking for a surprising cheese fondue recipe? Make your own cheese fondue with goat's cheese for a delicious and unique dish. Goat cheese fondue combines the creamy flavour of young cheese with the tangy depth of old cheese. Discover how easy it is to make this goat cheese fondue and surprise yourself and your guests with a unique twist on a classic favourite!

Preparation

- 1: Crush the garlic cloves and rub them over the bottom of the fondue pan.
- 2: Turn on the fondue pan and gently heat the white wine.
- 3: Meanwhile, grate both cheeses.
- 4: Once the wine is hot, add a little bit of grated cheese to the pan each time and keep stirring regularly. Repeat until all the cheese has been used up. It takes a while until all the cheese is melted!
- 5: 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 continuing to stir regularly. Done!
- 6:

Ready to make your own cheese fondue with goat cheese?

Turn any occasion into a celebration by making your own cheese fondue with goat cheese. Ideal for a cosy get-together. Serve with your favourite dippers for a complete experience. Enjoy every bite of this delicious and simple



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goat cheese fondue - enjoy!

