



Gouda cheese fondue: easy and traditional



Ingredients

- 800 gram Gouda plain (grated)
- 1 clove of garlic, halved
- 400 ml dry white wine
- Freshly ground pepper
- 1 tablespoon of cornstarch
- 2 tablespoons of kirsch
- Various types of bread (baguette, brown bread, nut bread)

Preparation

Rub the fondue pan with the halved garlic clove. Heat the white wine to boiling. Cut the baguette and place it on the table with the fondue pan. While stirring well, gradually add the grated cheese to the hot wine so that it melts well. Add freshly ground pepper to taste. Mix the cornstarch with the kirsch and pour it into the melted cheese. Stir well and when the fondue is well bound, pour it into the preheated fondue pan. Dip the pieces of bread into the cheese fondue.

Tips: Make the fondue slightly spicier by replacing Gouda natural with Gouda chilli cheese or by adding 1 teaspoon of mustard, ground nutmeg or paprika.

Besides bread, other ingredients can also be dipped into the fondue, such as: cherry tomatoes, florets of broccoli, olives, baby potatoes, carrots, mushrooms, pieces of pear or pineapple.