



Sheep's cheese fondue



Ingredients

- 1 garlic clove or shallot
- 300 millilitre of dry white wine
- 800 gram Henri Willig extra old sheep's cheese
- 1.5 spoonful of cornstarch
- 100 millilitre Henri Willig pineapple ginger dip

Preparation

A delicious cheese fondue, full of flavour!

Method:

Preparation:

Finely grate sheep's cheese. Finely chop the shallot and bring to the boil on a medium-high heat. Turn down the heat slightly and gradually add the grated cheese. The cheese should melt slowly or it will become stringy and tough.

Meanwhile, make a paste from the cornstarch with a spoonful of wine and pour it into the cheese. The cornstarch will melt the fat and protein from the cheese and prevent it from separating.

A la minute:

At the last minute, add the pineapple ginger dip for the finishing touch.

Delicious dip with:

Carrot / Radish / Cauliflower / Cucumber / Bread

Note: The cheese fondue thickens as it sits on the table and cools.