



Truffle Cheese Fondue with 2 Types of Truffle Cheese



Ingredients

- 200 grams Henri Willig Organic Truffle Cheese
- 150 grams Henri Willig Truffle Goat Cheese
- 2 clove of garlic
- 300 milliliters white wine or vegetable/chicken stock cube
- 1 teaspoon lemon juice
- 1 teaspoon cornstarch
- 1 ripe pear
- handful of white grapes
- 1 small broccoli
- 150 grams oyster mushrooms
- 100 grams fuet
- 2 endive heads
- bread

This truffle cheese fondue is a deliciously luxurious dish for a cozy gathering with friends or family. The combination of creamy truffle cheese and aromatic truffle goat cheese gives the fondue a rich and refined flavor. Serve with fruit, vegetables, bread, and cold cuts for dipping, and enjoy a warm, flavorful evening with an alcohol-free cheese fondue. This is the perfect alcohol-free cheese fondue recipe for anyone who loves tasty, sociable evenings.

Preparation

- 1: Slice the fuet, cut the endive into wedges, slice the pear, and cube the bread. Cut the broccoli into florets and the oyster mushrooms into pieces. Make sure everything is ready for use.
- 2: Preheat the oven to 200°C (392°F). Toss the broccoli and oyster mushrooms with some olive oil, salt, and pepper. Spread them on a baking sheet lined with parchment paper so the pieces do not overlap. Roast for 12–15 minutes until the vegetables are cooked and lightly caramelized.
- 3: Coarsely grate the truffle cheese and truffle goat cheese. Cut the garlic clove in half and rub the inside of the fondue pot with it for extra flavor.
- 4: Heat the white wine or vegetable/chicken broth with the lemon juice over low heat in the fondue pot. Gradually add the cheeses while stirring constantly. If needed, dissolve cornstarch in a tablespoon of wine or broth and stir it into the fondue for extra binding.
- 5: Serve the fondue with all prepared dip items: fruit, vegetables, bread, and fuet. Enjoy your warm, flavorful fondue immediately.
- 6: If the cheese doesn't melt smoothly, mix 1 tablespoon of cornstarch with some white wine or broth and add it to the fondue. This will make the cheese fondue immediately smooth and perfectly creamy.



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What can you dip in cheese fondue?

With a truffle cheese fondue, you can dip all sorts of tasty treats. Think of fruits like pears and grapes, vegetables such as broccoli, oyster mushrooms, and endive, cubed bread, and cold cuts like [fuet](#). By combining different flavors and textures, you create a snack or dinner that appeals to everyone. Feel free to vary with seasonal products for extra color and taste.

Can I do cheese fondue without a fondue set or cheese fondue pot?

Yes, you can! You can use a sturdy pan on low heat as an alternative. Make sure the pan gets hot and stir regularly to prevent burning. Ensure the cheese fondue stays warm at all times, for example by using a heat source such as a rechaud or a small burner on the table. Want to make it extra easy? [Order the Henri Willig Cheese Baking Dish](#).

Does Henri Willig also offer ready-made cheese fondue?

Yes, Henri Willig also has [ready-made cheese fondue](#). This fondue is ideal if you have little time but still want to enjoy the rich flavors of Henri Willig cheeses. You just need to heat the cheese, and your fondue is ready – perfect for a quick, flavorful snack or dinner.

What do you drink with cheese fondue?

With a cheese fondue, you can choose wine or beer to complete your fondue experience. For wine, we recommend a [Chardonnay](#); this full and creamy wine enhances the rich truffle flavors of the cheese without overpowering them. If you prefer beer, the best choice is a [Wheyzen beer](#). The fresh and light character of the beer cuts through the creaminess of the cheese, creating a perfectly balanced taste. This way, you can fully enjoy your cheese fondue.

This recipe is created by [@cyninkoken](#)
