



Gouda Cheese Fondue



Ingredients

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

Bereidingswijze

Rub the fondue pan with the halved clove of garlic. Heat the white wine, making sure it doesn't boil. Cut the bread and put it on the table together with the fondue burner. Add the cheese to the wine, little by little, while stirring continuously, ensuring the cheese is fully melted before you add the next amount. Add freshly ground pepper to taste. Mix the cornflour with the kirsch and pour into the melted cheese. Stir thoroughly and pour the fondue into the preheated fondue pan when thickened. Dip pieces of bread in the cheese fondue.

Tips: Try making the fondue a little spicier by adding pepper Gouda or adding 1 teaspoon of mustard, grated nutmeg or paprika.

In addition to bread, you could also dip other things such as cherry tomatoes, broccoli florets, olives, mini new potatoes, carrot, mushrooms, pieces of pear or pineapple.