



COLLIER'S CHEDDAR FONDUE

Ingredients

SERVES 2

1 GARLIC CLOVE, HALVED,
275ML WHITE WINE,
1 TSP WHITE WINE VINEGAR,
1 TSP DIJON MUSTARD,
600G COLLIER'S CHEDDAR, COARSELY GRATED,
5 TSP CORN FLOUR

FOR DIPPING - CRUSTY BREAD / SMOKED HAM /
CORNICHONS/ ARTICHOKE

PREPARATION & COOKING

Take your fondue pot and rub the inside with the cut side of the garlic.

Then chop up the garlic and put it in a deep heavy-based pan.

Add the white wine, white wine vinegar, Dijon mustard and Colliers Cheddar and stir well.

Mix the corn flour with a little water or wine and add to the mixture.

Heat it gently on the hob, stirring all the time until it starts to bubble and all the cheese has melted and is silky smooth. (this will take about 10 minutes)

At this stage you can adjust the thickness of the fondue. If it's too runny, dissolve another teaspoon of corn flour in a little water and stir furiously as you pour it in. If it's too thick, add another glug of wine and stir furiously!

Light the candle or burner under your fondue set.

Transfer the warm cheese mixture to the fondue pot.

To eat, tear off a chunk of bread or piece of ham, spear it with a fondue fork and dip into the cheese mixture. Stir it around a few times before eating.

VIEW STEP BY STEP
VIDEO ONLINE
COLLIERSCHEESE.COM