

Henri Willig henriwillig.com T +31 (0) 299 65 5151 Monday till friday 08:30 - 17:00

# 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.