



Gouda cheese fondue: easy and traditional



Ingredients

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

Cheese fondue is a delicious and heart-warming dish, perfect for sharing with friends and family. Our Gouda Cheese Fondue is a real treat, and making your own cheese fondue is not difficult at all. Heat the white wine, add the grated cheese and mix with cornstarch and kirsch for a velvety flavour. Serve it with a nice bread and enjoy the cosy atmosphere at the table. Find out how to make this classic cheese fondue and order the required cheeses in our webshop!

Preparation

- 1: Rub the fondue pan with the halved clove of garlic.
- 2: Heat the white wine against the boil.
- 3: Cut the baguette and put it on the table in advance with the fondue hearth.
- 4: While stirring well, gradually add the grated cheese to the hot wine so that it melts well. Add freshly ground pepper to taste.
- 5: Mix the cornstarch with the kirsch and pour it into the melted cheese.
- 6: Stir well and when the fondue is well bound, pour it into the preheated fondue pan. Dip the pieces of bread into the cheese fondue.

Making Gouda cheese fondue

This cheese fondue is a great choice for lunch or dinner and perfect for vegetarians. In addition to bread, dip cherry tomatoes, broccoli florets, olives and more into the creamy cheese. Add some mustard, nutmeg or paprika for extra flavour variation. Enjoy!