



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 method sheep's cheese fondue

Discover the pleasure of homemade cheese fondue with our simple and tasty recipe. Enriched with Henri Willig's extra old sheep's cheese and a unique pineapple ginger dip, this cheese fondue is the perfect combination of traditional and surprising. Ideal for a cosy evening at home or a special dinner party. Follow our step-by-step instructions and create a delicious, creamy fondue that not only tastes delicious, but is also a great way to enjoy quality cheese. Be surprised by the rich flavours and turn any occasion into something special with this simple but impressive recipe.

Preparation

- 1: Finely grate sheep's cheese.
- 2: Finely chop the shallot and bring to the boil over medium-high heat.
- 3: Turn down the heat slightly and gradually add the grated cheese. The cheese should melt slowly or it will become stringy and tough.
- 4: Meanwhile, make a paste from the cornstarch with a spoonful of wine and pour it over the cheese
- 5: At the last moment, add the pineapple ginger dip for the finishing touch.

Ready to make your own sheep cheese fondue?

Enjoy the rich and complex flavours of our cheese fondue, perfect for dipping with your favourite vegetables and bread. An ideal choice for cosy evenings or as part of a festive menu. Remember that the fondue thickens as it cools, so keep dipping!