



4

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Stove

## LANCEWOOD® CHEESE FONDUE

### INGREDIENTS:

350 g **LANCEWOOD® Cheddar**, finely grated  
30 ml cornflour  
5 ml Hot English mustard powder  
250 ml – 375 ml good quality dry white wine  
15 ml brandy (optional)  
Juice of half a lemon  
A pinch of nutmeg

### METHOD:

Toss the cheese, cornflour and mustard powder together.

Heat half the wine in the fondue pot and stir in the cheese mixture little by little. Stir continuously and add the remaining wine as the mixture starts to thicken. Stir until silky smooth. Add the brandy, lemon juice and nutmeg.

Place over a flame at the table and serve with any of the following: sliced or mini frankfurters, steamed broccoli and cauliflower, cherry tomatoes, bread, baby potatoes, mushrooms, asparagus, carrots

### PRODUCTS USED:



Cheddar

**ENJOY!**