

Brie Fondue

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A decadent and savory fondue that will make any night into a special occasion. Rich, creamy and flavorful brie is gently melted with white wine and garlic until creamy and smooth. Nutmeg, salt and pepper bring out the creamy and tangy flavors of brie and make this fondue unforgettable. Serve with crusty bread and sliced apples for an amazing meal!

Ingredients:

2 cloves garlic, crushed
1 c. dry white wine
¼ c. sherry
1 lb brie, rind removed and cubed
1 Tbsp cornstarch
1 pinch grated nutmeg
salt and white pepper to taste

Directions:

1. Rub crushed garlic on inside and bottom of fondue pot, leaving crushed garlic in fondue pot.
2. Add white wine and sherry to fondue pot, and place over low heat.
3. In large bowl combine cheese cubes in cornstarch to coat. Slowly whisk cheese into wine, a few cubes at a time. Stir with a wooden spoon until melted and creamy. Continue until all cheese is melted.
4. Season with nutmeg, salt, and white pepper, and serve as desired.

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