

Mushroom Fondue

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This mushroom and cheese fondue is good enough to be a soup. Serve with spicy sausages for a fondue that's perfect for cold evenings and the holiday season.

Ingredients:

1 tablespoon butter
1 pound mushrooms, finely chopped
1 clove garlic, crushed
1 cup chicken stock
1 cup whipping cream
1 tablespoon cornstarch
Salt and black pepper, to taste
Pinch cayenne pepper
Cheese, for serving
Cooked sausage, for serving

Directions:

- 1) Melt butter in a large pan over medium heat. Add mushrooms and garlic; cook 10 minutes, stirring occasionally. Add stock and bring to a simmer; cook 10 minutes.
- 2) Transfer mixture to a food processor; puree until smooth. Set aside.
- 3) Whisk together cream and cornstarch in a small bowl. Transfer to fondue pot. Add reserved mushroom puree; whisk to combine. Bring to a simmer over medium-high; cook until thickened, stirring.
- 4) Season with salt, pepper, and cayenne. Serve with cheese and sausage.