



Fondue du Tumalo

Description: A hardy fondue made with Tumalo Farm's flagship and award winning cheese: *Classico*.

Prep Time: 30 minutes

Ingredients: Serves 6-8 people

- 1 lb of Tumalo Farms Aged Classico, shredded
- 2 tablespoon of butter
- ¼ cup of flour
- 1 ½ cups of milk
- 2 medium size cloves of garlic (finely chopped)
- ¼ teaspoon of nutmeg
- ¼ cup of white wine (*)
- 2 teaspoon of Kirsch (cherry flavored liquor)
- Pepper to taste – (1/4 teaspoon of cayenne)
- Freshly made French bread – cubed

Directions:

- Melt butter in a saucepan over low heat
- Add the flour slowly stirring with a wire whisk.
- Add the milk, stirring rapidly with the whisk.
- Add the cheese – a little at a time letting it melt.
- When all smooth, add garlic, pepper, nutmeg, wine and kirsch.
- Serve hot with bread cubes for dipping
- (*) Use the wine you are planning to drink with this meal – see below.

Wine Recommendation:

- Sauvignon Blanc
- Viognier