



FONDUE WITH
ESSEX COMTÉ



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SERVINGS: 4

INGREDIENTS

- 1 lb Essex Comté, cut into $\frac{3}{4}$ " cubes
- 1 garlic clove, peeled and halved
- 1 cup + 2 TB dry white wine (from the Jura if you can get it!)
- Freshly ground black pepper
- Good quality crusty bread, cut or torn into bite-sized pieces

DIRECTIONS

1. Rub the inside of the fondue pot with cut sides of garlic. Discard garlic.
2. Add wine. Begin to heat on medium-low. Immediately add comté and stir until melted, continuously stirring. Once it is completely smooth and coats the back of a spoon (7 minutes or more), season. Serve hot with crusty bread for dipping.

