

Fondue

cavesoffaribault.com/recipes

with Jeffs' Select gouda

- 1 stick butter
- ½ cup flour
- 3 cups dry or semi-dry white wine
- 1 cup cream
- 4 cups coarsely shredded Jeffs' Select gouda
- 1 tsp nutmeg
- 1 pinch of cayenne pepper



Make roux by adding 1 stick of butter and ½ cup flour in sauce pan. Stir and cook together until lightly brown. Add wine and cream and heat until bubbly. Add Jeffs' Select gouda and stir until melted. When stir is hot and smooth, add nutmeg and cayenne pepper. Put in fondue pot to keep warm and serve with your favorite dipper (pears, baguettes, sausage, etc.)