

FONDUE MONSIEUR

Yield: Approx. 4 servings

method:

- Stir together cheese and wine in a ceramic fondue pot. **Note: wine quantity can be adjusted for desired consistency.*
- Cook mixture over low heat for approximately 5 - 8 minutes, stirring constantly with a wooden spoon.
- Stir in ham and let simmer for 2 - 3 minutes until heated through; remove pot from stove and transfer to a table-top burner.
- Serve with cubed bread and/or pickled vegetables.

ingredients:

- 1 ½ cups **Le Gruyère Switzerland AOC**, shredded
- 1 cup **MezzaLuna® Fontina**, shredded
- ¾ cup Chardonnay*
- ½ cup ham, cooked, cubed

Accompaniments

Round out the meal or special occasion with these perfect pairings for Fondue (serve on the side or as an appetizer):

- Cornichons
- Olives
- Peppadews™
- Thinly sliced Italian meats, ham, or turkey
- Fresh fruit
- Mesclun, frisee, or any other salad greens