



Organic cheese fondue



Ingredients

- 500 gram finely grated Henri Willig Koe Biologisch Gouda Jong
- 125 gram finely grated Henri Willig Koe Biologisch Gouda Belegen
- 1 sprigs of thyme
- 1 bay leaf
- 0.5 onion
- 1 cloves of garlic
- 30 gram starch
- 500 millilitre of dry white wine
- 125 millilitre of vegetable stock
- 10 millilitre of lemon juice
- Various vegetables, cold cuts and bread for dipping in the fondue

Preparation

Fancy a cosy evening with a classic on the table? Try our organic cheese fondue, made with the finest Henri Willig cheeses. This recipe is simple, tasty and perfect for anyone who loves good food. With just 30 minutes of preparation time, you will put a delicious dish on the table that is guaranteed to please your guests. Whether you are a cheese lover or just looking for a warm, comforting dish, our organic cheese fondue promises a cosy experience.