



GOUDA & WHOLEGRAIN MUSTARD FONDUE

<https://www.mainland.co.nz/recipe/gouda-and-wholegrain-mustard-fondue.html>



PREP TIME
10 MINS

COOKING TIME
10 - 15 MINS

SERVES
4

This tasty recipe by Rhiannon Baldock is the perfect twist on an old favourite. Making the most of new flavours, this mouth-watering fondue uses a garlic base, white wine and mustard, setting the perfect scene for Mainland Gouda to really shine. Pair this fondue with chopped vegetables, pieces of sausage or salami and good fresh bread and you have the perfect cold weather dish.

Ingredients

- 1 clove garlic - peeled and minced
- ½ cup dry white wine
- 1 tsp wholegrain mustard
- 200g Mainland Gouda cheese - grated
- 2tsp cornflour - mixed into a slurry with 1tbsp water
- Pepper
- To serve: capsicums, broccoli, roasted cauliflower, pan fried kranksy slices, fresh bread or croutons

Method

1. In a pot, soften the garlic with a dash of oil over a low heat. Add the white wine, and cook off for 3-5 minutes or until the wine has lost its acidic smell.
2. Slowly whisk in the grated gouda cheese and mustard, until the cheese has melted.
3. Add the cornflour slurry and pepper, then whisk until thickened slightly.
4. Pour directly into a warmed dish*, and serve immediately with your sides.

*If you have a fondue pot, make directly in the pot on the stove then sit over the flame.