

FONDUE *with St. Helga's European Style Swiss*

Ingredients

- 1 stick butter
- ½ cup flour
- 3 cups dry or semi-dry white wine
- 1 cup cream
- 4 cups coarsely shredded St. Helga's Swiss
- 1 tsp nutmeg
- 1 pinch of cayenne pepper



Directions

Make a roux by adding 1 stick of butter and ½ cup flour in a saucepan. Stir and cook together until lightly brown. Add wine and cream and heat until bubbly. Add St. Helga's Swiss 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.)



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