

Classic cheese fondue

12 oz Renard's Cloverleaf reserve (blend of white cheddar and alpine style gruyere cheese)
6 oz Renard's Terrific Trio (blend of cheddar, gouda, and parmesan cheese)
2 TBL Cornstarch
1 Cup Dry white wine such as Sauvignon Blanc
1 Tsp Minced garlic
1 TBSP fresh lemon juice
1 Tbsp brandy or cognac
1 tsp Dijon mustard
1/8 tsp nutmeg

Assorted fondue dippers

Broccoli or cauliflower florets lightly steamed
Cherry tomatoes
Sliced firm apples
Sliced Smoked sausages
Cubed French bread, or cocktail rye bread
Roasted baby potatoes

1. Grate the cheeses. In a medium bowl, combine the cheeses with the cornstarch, tossing thoroughly to coat all pieces.
2. In a stove safe fondue pot or large heavy- duty saucepan, bring the wine, garlic, and lemon juice to a simmer over medium low heat. Add the cheeses to the simmering liquid a little at a time, stirring well between each addition to ensure a smooth fondue. Once smooth, stir in the brandy, mustard, and nutmeg.
3. Arrange an assortment of bite-size dipping foods on a platter. Carefully pour into a fondue pot. Serve with fondue forks or Wooden skewer. Dip and enjoy.