

End of the World fondue

Written by Scott

Saturday, 21 May 2011 18:18 - Last Updated Friday, 09 August 2013 18:35

Vintage staffer Shari's "End of the World" fondue is sure to be a hit.

End of the World Fondue

2 cups aged white cheddar (I used one that was aged 4 years but any old white cheddar will work)

2 cups gouda

Grate cheese and toss with 2 tbsp corn starch, ½ tsp fresh ground black pepper and ½ tsp mustard powder. Set aside.

Next, you'll make some roasted garlic. Take 1 whole head of garlic and chop the very top off, to expose the cloves. Pour some olive oil on it, getting it into the cloves, and wrap tightly with tin foil. Bake for 45 minutes in a 400F oven.

Once roasted, squeeze the cloves out of their paper and mash into a paste.

Small onion, finely diced

1 clove of garlic, finely diced

Sauté onion and garlic in a mix of olive oil and butter, over medium heat. When translucent, add roasted garlic paste and heat through.

Add 1 ¼ cup of lager or light ale (I used La Fin Du Monde) and bring to a boil over medium high heat. Once boiling, reduce heat to medium and let mix, simmer for 3 minutes.

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Decrease heat to medium-low and sprinkle 1 handful of cheese into pot. Stir until fully incorporated and smooth. When ready, add another handful of cheese. Repeat this process until all cheese is incorporated and mixture is silky smooth.

When all cheese is added, if the mix is too thick, add more beer (a small amount at a time), until proper consistency has been reached.

Taste and season with salt & pepper, if necessary. Pour the fondue in a fondue pot and serve immediately with dippers.

Fondue Dippers

When we made this fondue at home, I served it with the following dippers:

- Roasted mushrooms, potatoes & asparagus
- Blanched broccoli
- Cherry tomatoes
- Granny Smith apples
- Spicy chorizo sausage
- Multigrain baguette
- Homemade garlic cayenne croutons

*Be sure to prepare all dippers before making the fondue. They take more time than the cheese mixture does.