

Brie de Meaux fondue

Informations

People : 4



Ingredients

- 700 g of Brie de Meaux AOP La Réserve des Crémiers
- 20 cl of Champagne Bauchet

Preparation steps

1. Cut the cheese into thin strips and remove the rind.
2. Pour the wine into the fondue pot and heat.
3. Quickly add the cheese and stir to mix with the wine.
4. Continue stirring the mixture with a wooden spoon in a figure 8 pattern until the cheese is melted and the fondue is smooth.
5. Light the warmer for the fondue on the table. Place the fondue pot on top while stirring the cheese.
6. You're all set! Enjoy your cheesy fondue!



? **Tip:** Whatever you do, don't remove the rind from the Brie de Meaux AOP la Réserve des Crémiers; that way you won't waste any precious cheese and your fondue will have even more flavour. Stir the mixture until it has a smooth and creamy texture. The Brie de Meaux needs to be heated over high heat for ideal melting.