Spanish fondue



Informations

People : **4**

Ingredients

- 400 g of Manchego DOP Dehesa de Los Llanos Anejo 9 months
- 400 g of Mahon Menorca semicurado
- 30 cl of dry white wine

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:** A pinch of Albert Ménès paprika will bring out the flavour in this fondue.

Chop spring onions into thin slices and add them just before serving.