Italian fondue with Parmigiano Reggiano and Cheddar



Informations

People : **4**

Ingredients

- 400 g of Parmigiano Reggiano DOP Gennari 24 months
- 400 g Cheddar
- 50 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** : For an even better Italian fondue, add 1 tablespoon of Grappa, an Italian brandy made with grape pomace, and chopped fresh basil.