



BLACK TRUFFLE FONDUE WITH GRILLED CROSTINI

PAIRED WITH 2013 SANGIOVESE

INGREDIENTS

- 1 Clove Garlic, cut in half
- 1 Cup White wine, dry
- 2 Cups Emmentaler cheese, grated
- 2 Cups Gruyère cheese, grated
- 4 Teaspoons Cornstarch
- 1 Tablespoon Lemon juice, freshly squeezed
- 2 Tablespoon Truffle Oil
- Kosher Salt and freshly ground White Pepper
- 24 Slices Baguette Bread Cubes (grilled using olive oil, salt and pepper)

METHOD

1. Rub the garlic cloves on the inside of a bowl, then set over a pot of simmering water. Add wine and heat until steaming.
2. In a large bowl, toss together both cheeses with cornstarch until evenly coated.
3. Over low heat, add the cheese blend $\frac{1}{2}$ cup at a time, stirring until melted before adding next $\frac{1}{2}$ cup. Continue until all cheese is melted into the wine, forming a smooth, glossy melted cheese sauce, about 10 minutes.
4. It is very important that the fondue stay below a simmer once you start adding the cheese, or there's a risk it could separate or break. Whisk in the lemon juice and truffle oil until incorporated.
5. Season with salt and pepper. Transfer fondue to a fondue pot to keep it warm and melted at the table. Serve with grilled bread cubes and/or lightly blanched vegetables for dipping.
6. If fondue begins to thicken too much, add a small splash of wine to loosen it.

Recipe by Chef Wendy Bennett