

Cama's Feast

WINERY

❁ *December 2012 Cellar Club Party* ❁

SMOKED GOUDA FONDUTA WITH LAMB MARGUEZ AND CIABATTA

Yield: 2½ cups fondue, serves 4 to 6.

INGREDIENTS:

- 1 GARLIC CLOVE
- 1 CUP WHITE WINE, DRY
- 2 CUPS SMOKED GOUDA CHEESE, SHREDDED
- ¾ CUP AGED GOUDA CHEESE, SHREDDED
- 2 TABLESPOONS CORNSTARCH
- ¼ CUP HEAVY CREAM
- 1 PINCH ALLSPICE, GROUND
- 1 PINCH CAYENNE PEPPER
- SALT, IF NEEDED
- 1 POUND LAMB MARGUEZ SAUSAGE, GRILLED AND SLICED
- 1 LOAF CIABATTA BREAD, CUBED

METHOD:

1. *Rub the inside a 2 quart saucepan with the garlic clove. Add the wine and bring to a boil over medium heat.*
2. *In a large bowl, blend smoked and aged gouda cheeses. Add cornstarch to the cheeses and stir to combine.*
3. *When wine come to a boil, add the cheese mixture and whisk, continuously while cheese melts. Add the cream and continue stirring until thoroughly heated and thickened to dipping consistency (coats the back of a spoon).*
4. *Season with allspice and cayenne pepper. Taste the fonduta and add salt if needed.*
5. *Serve fondue in a fondue pot or slow cooker on low heat and garnish with sliced lamb sausage and Ciabatta bread for dipping.*

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio
www.winecountrycookingstudio.com