



SMOKED CHEESE FONDUTA

PAIRED WITH 2014 SANGIOVESE | YIELDS 4-6 SERVINGS

INGREDIENTS

- 1 Garlic clove, *minced*
- 1 cup White wine, *dry*
- 2 cups Smoked provolone cheese, *shredded*
- 1 cup Swiss or Fontina cheese, *shredded*
- ¼ cup Cornstarch
- ¼ cup Heavy Cream
- 1 pinch Allspice, *ground*
- 1 pinch Cayenne Pepper
- Salt, *if needed*
- 1 Loaf of Hearty Bread, *cubed and toasted (like Ciabatta)*
- 2 cups Ham, *cubed ¾"*
- 2 cups Potatoes, *cubed and boiled*

METHOD

1. Combine the garlic and wine in a saucepan and bring to a boil over medium heat.
2. In a large bowl, blend cheeses then add cornstarch 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. Taste the fonduta and add salt, if needed.
5. Serve fondue in a fondue pot or slow cooker on low heat and garnish with chunks of quality ham, toasted cubes of hearty bread and cooked potato for dipping.