

Asiago Fondue

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This fondue recipe is speckled with thyme, champagne, and Asiago cheese. It's an artisanal recipe that will make your kitchen feel like a European bistro.

Ingredients:

1 tablespoon butter
1 clove garlic, minced
½ teaspoon dried thyme
1 ½ cups sparkling wine or champagne
2 cups grated mozzarella cheese
2 cups grated Asiago cheese
1 tablespoon cornstarch
French bread, for serving
Apple slices, for serving

Directions:

1) Melt butter in a fondue pot over medium heat. Add garlic and thyme; cook until fragrant, about 60 seconds.

2) Add wine, cheeses, and cornstarch; whisk well to break down lumps. Bring to a boil over medium-high, stirring occasionally. When smooth and thick, serve with bread and apples.