

Brie de Meaux fondue



Informations

People: 4

Ingredients

- 700 g of Brie de Meaux AOP La Réserve des Crémiers
- 20 cl of Champagne Bauchet

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**: Whatever you do, don't remove the rind from the Brie de Meaux AOP la Réserve des Crémiers; that way you won't waste any precious cheese and your fondue will have even more flavour. Stir the mixture until it has a smooth and creamy texture. The Brie de Meaux needs to be heated over high heat for ideal melting.