

Greek fondue



Informations

People: 4

Ingredients

- 500 g of Feta DOP Kissas "Fût de Chêne"500 g of Graviera 12 months
- 10 cl of milk
- 10 cl of white wine
- 4 tablespoons of butter
- 2 tablespoons of flour

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**: Blend the mixture until you get a very smooth texture.