

# 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.