

# Italian fondue with Fontina and Gorgonzola

## Informations

People : 4



## Ingredients

- 500 g of Fontina DOP
- 300 g of Gorgonzola Dolce Tos
- 30 cl of dry white wine

## 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 to get rid of the big chunks of blue cheese, but make sure you keep a few to the side.