

Cotehill Blue Fondue with Apples and Sausages



Ingredients

225ml dry white wine
1/2 clove garlic, peeled and finely chopped
2 tbsp whipping cream
175g Cotehill blue cheese, diced
1 tsp corn flour
1 tbsp chives, chopped
Freshly ground black pepper

Method

Bring the wine, garlic, and cream to the boil, and then remove from the heat.

Add the cheese and stir over a low heat until melted.

Blend the corn flour with 2 teaspoons of water and add to the cheese mixture. Continue to cook over a low heat, and then add the chives and plenty of black pepper.

Serve with baby new potatoes, bread, apple pieces and cooked cocktail sausages to dip into the fondue.

Shopping list

Browse our local suppliers to make your shopping list.