

Reypenaer cheese fondue

A classic for cold winter days and for special occasions, this fondue is especially luxurious and rich when prepared with the one-year old Reypenaer. You can make it as simple or elaborate as you wish. Serve it with chunks of farmhouse bread, or all kinds of small dishes so that your guests can decide what they want to dip in the fondue. Try the fondue with gherkins, raw vegetables such as radish, celery, carrot or cauliflower, cubes of ham, cocktail onions; the choice is endless!

Make sure, though, that you make the fondue as and when you need it, as the texture will become grainy if you reheat it. If the fondue is too thick, add a little warm milk or cooking cream. If it is too thin, add some extra grated Reypenaer.

Ingredients for 4 persons:

- 1 clove of garlic,
- 15 cl Westmalle Tripel beer,
- 200 g grated Reypenaer (1 year old),
- 1 tbs cornflour,
- 1 tsp mustard,
- freshly ground black pepper,
- salt.

Cut the clove of garlic in half and rub it around the inside of a fondue pan or fireproof ceramic dish. Place the dish on a high heat, pour in the beer and heat it until it begins to foam. Reduce the heat and add the grated cheese little by little, stirring all the time. Keep stirring until all the cheese has melted and add the cornflour dissolved in a little water. Stir the mixture until it is the right consistency, and season with the mustard, freshly ground pepper and salt. Serve immediately with the garnishes of your choice.

