

Recipe



Creamy Greek Cheese Fondue



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyratas**

INGREDIENTS

½ lb Kasseri, shredded
½ lb Kefalogavrea, shredded
½ Cup cream cheese
¼ lb smoked gouda
2 Tbl. cornstarch
1 Cup dark beer
1 Tbl. Mexata brandy
½ tsp. dry mustard
Pinch nutmeg
Assorted dippers

DIRECTIONS

In a small bowl, coat the cheeses with cornstarch and set aside. Over medium heat, add the beer and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid. Melting the cheese gradually encourages a smooth fondue.

Once smooth, stir in brandy, mustard and nutmeg. Arrange an assortment of bite-sized dipping foods on around fondue pot. Serve with chunks of Pita Bread and artisan breads.

Some other suggestions are Granny Smith apples and blanched vegetables such as broccoli, cauliflower, and carrots.

THIS RECIPE
SERVES:

4

