

oh la
VACHE *Recipes & Wine Pairings*

ITALIAN TRUFFLE FONDUE

WINE PARING: THIS RECIPE WAS DESIGNED TO PAIR WITH MALIBRAN PROSECCO COL FONDO “SATTORIVA” OR LA FLEUR AU FUSIL VIN D’ALSACE

FOOD PARING: ROSEMARY HAM, CORNICHONS, FRESH BREAD, PROSCIUTTO OR POTATOES

ITALIAN TRUFFLE FONDUE

SERVES 6

INGREDIENTS:

- 1 cup of dry white wine
- 3 tablespoons of Kirsch (regular brandy works)
- 2 garlic cloves
- ¼ teaspoon white or black pepper
- 3 tablespoons of cornstarch
- 2 pinches of nutmeg (preferably freshly grated)
- 10 ounces of Taleggio, in small cubes
- 10 ounces of 4-6 month Moliterno Al Tartufo, grated
- zest of half a lemon

INSTRUCTIONS:

1. In a Heavy Bottom Pot (at least 2 quarts or even just your crock pot), pour the wine, kirsch, pepper, garlic and heat on medium
(DO NOT BOIL)
2. In a mixing bowl, combine the shredded cheeses, cornstarch, nutmeg and lemon zest
3. Once the wine mixture is steaming and JUST ABOUT to boil, add one handful of cheese mixture
4. Whisk until completely melted (DO NOT BOIL)
5. Add another handful of cheese mixture one at a time and melting completely before adding another
6. Repeat until complete

Serve and ENJOY!!!