

GOAT CHEESE FONDUE

Ingredients:

3/4 cup cream
8 ounces feta cheese
1 tablespoon white pepper
1 tablespoon green onion (green tips only)
1 tablespoon white wine
2 teaspoons flour OR 2 teaspoons tapioca flour (for gluten-free)
1 baguette bread OR 20-30 gluten-free crackers
Broccoli florets, steamed
Carrots, sliced raw
Celery, sliced raw



Directions:

Warm the cream in a pot until hot but not burning. Use low heat. Add the goat cheese in chunks.

Stir with a whisk to prevent clotting. Add the pepper, wine, green onion tips, and flour/gluten-free flour. Stir approximately 5-7 minutes until as smooth as it can be.

Set up your plates with vegetables and bread cubes or crackers. Eat family style.

Note: The thickness of the fondue might vary. If it's too thick, add a little cream. Too thin, add a little more cheese.

Second note: I like to snip the green tips of onions with scissors for even cuts.

Third note: To steam broccoli, perfectly every time. Bring to boil 1 cup water in a 6 quart pot with 1/2 teaspoon salt. Add cut up broccoli. Cover. Cook 4 minutes. Pour off boiling water. Cover again. Let sit for 4 minutes. Remove lid and rinse broccoli in cold water to stop the cooking process.



Daryl Wood Gerber

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