

THE MELTING POT'S

WORLD CHAMPION CHEESE FOR TWO

Recipe Courtesy: Matthew Carlotta, The Melting Pot

- 4 oz Pinot Grigio (Vegetable Broth can be substituted)
- ½ teaspoon shallots, chopped
- ¼ teaspoon Dijon Mustard
- 5 oz shredded 2016 World Champion Roth® Grand Cru® Surchoix cheese (mix with cornstarch)
- 1 oz shredded Fontina cheese (mix with cornstarch)
- 2.5 oz cornstarch
- ½ teaspoon scallion, sliced

Procedure:

1. Prepare cheese by mixing with cornstarch
2. Add Pinot Grigio to fondue pot
3. Add shallots and Dijon mustard and stir with small whisk or fork
4. Allow Pinot Grigio to thoroughly warm up before adding cheese
5. Add 1/3 of the cheese and mix thoroughly using small whisk or fork
6. Add the next 1/3 of the cheese and mix thoroughly using small whisk or fork
7. Add the remaining 1/3 of cheese and mix thoroughly until all the cheese is melted and incorporated
8. Use a whipping motion to fluff up the cheese
9. Sprinkle scallions over the top of finished cheese
10. Enjoy!