

Normandy Fondue

✓ EASY | ⌚ 20 MIN PREPARATION TIME |



INGREDIENTS FOR 4

- 1 Camembert of Normandie
- 1 Pont l'Evêque
- 1 Livarot
- 300g dice bread
- 10cl milk
- 50g crème fraîche
- 2cl Calvados
- 1 shallot
- Salt and ground pepper
- Nutmeg and a pinch of cornflower

PREPARATION

1. Cut the rind off the cheeses and dice them.
2. Rub the inside of the fondue dish with crush shallot and put the cube of cheese inside.
3. In a cup, blend the cornflower with the milk, add the mix in the fondue dish. Sautee those slowly over a low flame stirring all the while. Add the crème fraîche, salt, ground pepper and nutmeg.
4. When it starts to bubble, continue to stir to obtain a homogeneous mixture. Pour in the Calvados and serve.

