



## Cheese & Chocolate Fondue

### Ingredients:

- 200g White Stilton® with Blueberries
- 150ml Double Cream
- 300g Dark Chocolate, cut into small pieces
- 2 tbsps Grand Marnier

Serves 4



### Method

- 1) Cube some White Stilton® with Blueberries.
- 2) Warm the double cream in a heavy bottomed saucepan, add the dark chocolate
- 3) Stir very gently over a low heat until chocolate has melted
- 4) Add the Grand Marnier liqueur. Pour into a fondue pot and keep warm.
- 5) Dip the cheese cubes in the chocolate.