



## Innkeepers™ Choice Fondue

### Ingredients:

- 450g Innkeepers Choice™ cheese grated
- 450g Fontina cheese grated
- 1 tablespoon plain flour
- 1 red onion finely chopped
- 175ml beer
- black pepper



### Method

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- 1) Mix together the cheeses with the flour.
- 2) Sauté the onions in olive oil, add the beer and simmer until onions are tender. --
- 3) Keeping the heat low add the cheese gradually, let the cheese melt after each addition and stir constantly.
- 4) Season to taste.
- 5) If the mixture is too thick add a little extra beer.
- 6) Transfer to a fondue pot and keep warm.
- 7) Serve with crusty bread.