



From the Culinary Company Kitchen

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Pancetta and Cheddar Cheese Fondue

Yield: 6 portions

INGREDIENTS	AMOUNTS
Pancetta, small dice	6 oz
Onion, diced	3 oz
Flour	2 Tbsp
Dry White Wine	½ cup
Whole Milk	4 cups
Cheddar Cheese, shredded	1 ½ cups
Salt	As needed
Pepper	As needed
Nutmeg	As needed

Process

1. Sauté the pancetta until it begins to render its fat then add the onions and sauté until translucent
2. Add the flour and combine completely with the fat and cook for 2-3 minutes
3. Deglaze with the wine and cook until almost all wine is cooked away
4. Wisk in the cold milk until thoroughly combined and stir constantly until the mixture comes to a boil, reduce heat and simmer for 20-30 minutes.
5. Add shredded cheese and season with salt, pepper and nutmeg
6. Serve warm with crusty bread chunks