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# Cheese fondue with Brugge Dentelle, Brugge Rodenbach, Brugge Prestige and Nazareth.

Ingredienten:

- 150g Brugge Dentelle
- 200g Brugge Rodenbach
- 200g Brugge Prestige
- 200gNazareth
- 1 clove of garlic
- 15g corn starch
- ½ bottle of dry white wine
- 2 tbsp kirsch
- Salt, pepper, nutmeg
- Juice of ½ lemon
- Pickled onions and gherkins

Preparation:

Rub the inside of a saucepan with garlic.

Grate all the cheese or dice it and then heat it, together with the wine, the kirsch and the corn starch.

Stir until you obtain a creamy sauce, and then add the lemon juice and the herbs.

Transfer to a serving pot, over a low flame and stir regularly.

Serve with pieces of bread or baguette and pickled onions and gherkins.

4 personen  
Main dish  
2

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