
HARPER & BLOHM

CHEESE SHOP

Fromager des Clarines Fondue

Serves 4 - 6

Preparation: 5 mins

Cooking: 20 - 25 minutes

Ingredients:

- 1 Fromager des Clarines 250g,
- 1 clove garlic
- 2 - 3 sprigs fresh thyme, rosemary or oregano
- Splash of white or red wine or cider

Method

- Pre heat the oven to 220°.
- Blanch the garlic for 2-3 minutes in boiling water, then slice.
- Remove plastic covering and leave cheese uncovered in the wooden box.
- Stud the top of the cheese 3 - 4 times with a paring knife.
- Add the garlic & herbs into the holes made.
- Add splash of wine or cider.
- Cover with foil, and put in hot oven for 20 minutes.
- Remove foil for the last 5 minutes to brown the top of the cheese.
- Scoop out with crusty bread, fresh vegetables or cured meats. Enjoy!

80 Primrose St Essendon 3040 T. 03 9370 6428

info@harperandblohm.com www.harperandblohm.com

Find us on Instagram, Facebook & Twitter @harperandblohm

We would love to see a photo of your baked cheese
#harperandblohm #bakedcheese