

CHEESE FONDUE

Cookery Principle: Milk and cheese cookery

Ingredients:

15 ml margarine
20 ml flour
60 ml cheddar cheese,
grated
175 ml milk
f.g. salt
f.g. pepper
f.g. cayenne pepper
 $\frac{1}{4}$ loaf French bread

Equipment:

dry measures
small measures
metal spatula
liquid measure
double boiler
whisk
wooden spoon
grater
cutting board
bread knife
serving bowl
forks

Method:

1. Melt margarine in top of double boiler. Add flour, stir well, and cook for 1 minute.
2. Gradually add milk while stirring constantly.
3. Stir until thickened, then about 2 minutes longer.
4. Add grated cheese and stir until melted.
5. Stir in seasonings.
6. Pour mixture into serving dish.
7. Cut bread into 2 cm cubes and serve with fondue.