Brie Cheese Fondue

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cloves garlic, crushed
- 1/4 cup dry white wine
- 250g of Brie cheese, **rind removed** and cubed
- 1 tablespoon cornstarch
- 1 pinch freshly grated nutmeg (i left this out)
- 2 tablespoons spring onions, chopped
- salt and white pepper to taste

Instructions

1. Rub the garlic all over a cooking pot and your fondue pot, leaving the crushed pieces in the bottom.
2. Add the white wine to the pot and heat over medium-low heat.
3. Toss the cheese cubes in cornstarch to coat.
4. When the wine is hot, add the cheese.
5. Stir slowly with a wooden spoon at first and then use a whisk.
6. Stir constantly to keep it from scorching on the bottom of the pot.
7. When the cheese has melted, add the spring onions and remove it from the heat,
8. Grate in a little nutmeg. Season with salt and pepper to taste.
9. The fondue should be smooth and coat a wooden spoon.
10. If it seems to runny, add more cheese.
    If it is too thick, add a splash more wine --sparingly.
11. Pour the cheese into your fondue pot and keep fondue warm over low heat.
12. **Serve with**: french bread, potatoes, broccoli, sausages... or anything you like.