



**Mushroom and cheese fondue**

A dish with universal appeal

**8 portions, about 2120 kJ (510 kcal.) each**

**Fondue:** 250 g fresh mushrooms, 2 beakers fresh cream, salt, pepper, 1 pkt. instant white sauce powder, 250 g grated Gouda cheese, Cayenne pepper, garlic and onion powder.

**Sesame sticks:** 1 pkt. farmhouse bread mix, 2 tbs. milk, 3 tbs. sesame seeds.

**Fondue:** Trim and wash mushrooms and chop coarsely. Put mushrooms in a fondue-pot tog. with the cream, salt and pepper and cook it on the stove for 5 min. Thicken mushroom-cream mixture with a little instant sauce powder and, while keeping it on low heat, add grated cheese and allow it to melt in the sauce, stirring it with a wooden spoon. Season with Cayenne pepper and a pinch of garlic and onion powder. Stand fondue-pot on a spirit stove and cont. to heat fondue. To dip into the fondue: Italian grissini (breadsticks) or home-baked sesame sticks.

**Sesame sticks:** Prepare dough as recommended on the pack. After allowing dough to prove, roll it out 1 cm thick and cut it into 1 cm wide strips. Brush sticks with milk, sprinkle with sesame seeds and bake in the oven preheated to 380° F/180° C (gas mark 2) for about 20 min.

**Side dish:** Green salad.

