



## Goat Mozzarella Fondue

### INGREDIENTS

1 clove garlic  
1/4 cup white wine  
pinch nutmeg  
Fresh Vegetables  
1/2 cup **LaClare Family Creamery Garlic & Herb Goat Cheese**  
1/2 cup grated **LaClare Family Creamery Mozzarella**

### DIRECTIONS

1. Heat a small, deep pot and add the garlic and wine. Bring it to a simmer over medium heat.
2. When it begins to bubble, whisk in nutmeg and herb & garlic goat cheese.
3. Let it melt, then add goat mozzarella cheese. Keep stirring for an additional 1 minute, or until the goat mozzarella has melted.
4. If the fondue is too thick, add 1 Tbs. milk at a time, whisking constantly, until desired consistency is reached.
5. Dip your vegetables into the delicious cheese fondue! Be sure to keep stirring your fondue.