



Chevre Fondue with Washington Apples

Makes about 2 cups © serves 8 – 12 people

2 teaspoons minced garlic
1 cup Washington white wine
1/2 cup whipping cream
1 tablespoon cornstarch
2 tablespoons water
12 ounces Washington chevre-style soft goat cheese
1/4 – 1/2 teaspoon kosher salt
pinch freshly ground black pepper
pinch freshly grated nutmeg
1 teaspoon minced fresh thyme
1 tablespoon minced chives
1 – 2 tablespoons apricot brandy, or to taste

4 – 6 Washington apples, cut in wedges and cored

In a heavy saucepan, combine garlic, wine, and cream, and place over high heat and let reduce for 2 minutes.

In a small bowl, whisk together cornstarch and water to make a slurry, and whisk into reduced wine mixture. Whisking constantly, bring to a boil to thicken.

Reduce heat, then whisk in chevre, salt, pepper, nutmeg, thyme, and chives. Continue to heat gently until all cheese is melted. Remove from the heat, and stir in apricot brandy.

If not serving immediately, let cool. (May be made to this point 4 days in advance, then thoroughly cooled and stored covered and refrigerated.)

If made ahead, reheat fondue in a double boiler over, not touching, boiling water. Slowly bring fondue up to temperature, stirring occasionally.

Fill fondue pot with hot fondue mixture, set in center of plate. Arrange apple wedges on plate around fondue pot. Keep fondue warm.

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