

# GOUDA AND BEER FONDUE BREAD BOWL

Prepared by: Michelle Innes, Oktoberfest 2017

Source: foodnetwork.com

1 teaspoon Dijon mustard  
Kosher salt  
1 clove garlic, split  
2 apples, cut into wedges  
2 ripe pears, cut into wedges  
1 ½-pound round loaf crusty bread  
8 ounces Gouda cheese, shredded  
8 ounces Swiss Emmentaler cheese, shredded  
2 tablespoons cornstarch  
One 12-ounce bottle lager beer  
2 tablespoons fresh lemon juice

Preheat the oven to 350 degrees F.

To make the bread bowl, slice off the top 1/4 of the bread with a serrated knife and set aside. Hollow out the loaf by cutting a circle around the inside of the bread leaving a 1-inch border. Pull the soft bread out with your hands, making sure to leave about a 1-inch border at the bottom of the bowl as well. Cube the bread you removed and set it aside for dipping.

Place the bread bowl on a baking sheet and place in the oven until it is heated through and golden on the inside, about 30 minutes.

Meanwhile, to make the fondue, combine the Gouda and Emmentaler cheeses with the cornstarch in a medium bowl. Toss with your fingers until the cheese strands are coated.

Combine the beer and 1 tablespoon of the lemon juice in a medium non-reactive saucepan over medium heat until it is steaming but not simmering, 2 to 3 minutes. Add the cheese in large handfuls, stirring with a wooden spoon. Continue cooking and stirring until all the cheese is melted, about 5 minutes. Once smooth, stir in the mustard and the remaining 1 tablespoon lemon juice. Season with salt.

Remove the bread bowl from the oven and let it cool slightly, about 5 minutes. Rub the inside all over with the cut sides of the garlic clove. Pour the hot fondue into the warm bread bowl. Serve with the apples, pears and the reserved bread cubes.

*Michelle's Notes: I wouldn't change a thing and would make this again.*

