

Posted on
18 October 2012

by
ewfood

Spinach Cheese Fondue [1]

Spinach Cheese Fondue

- [Review](#) [1]
- [14 Made it](#) [2]
- [9 Love it](#) [3]
- [share](#)
- [save](#) [4]
- [print](#) [5]

Spinach Cheese Fondue

Ingredients

2 packets cheddar cheese
1 1/4 cup cream cheese
2 1/4 cups fresh spinach - chopped fine
8 cloves garlic - chopped fine
1 1/4 cup dry white wine
2 1/4 tbsp butter
2 1/4 tsp cornstarch
Salt and freshly ground pepper to taste

Preparation

- **1**
First, melt butter in medium pan on medium heat.
- **2**
Then add the garlic, salt and pepper, and allow it to cook on the heat for 2 minutes.
- **3**
Mix well.
- **4**
Stir in the wine and bring to a simmer.
- **5**
After that add the shredded cheese with cornstarch - 1/2 cup (at a time), to wine mixture.
- **6**
Once everything is in and combined nicely, allow the mixture to cook for a minute.
- **7**
After the cheese is completely melted, stir in the cream cheese.
- **8**
Now let this cook till everything is melted and combined thoroughly.
- **9**
Then add the spinach and allow to cook for another 2 minutes.
- **10**
Keep stirring.
- **11**
Serve in a fondue pot with cubes of bread speared on a fondue stick into the bubbling cheese mixture.

Cooks Note

You can take out the spinach and decrease the quantity of garlic - if you want to make a simple plain cheese fondue.
Try using Beja cheese for this recipe.

Links

[1] <https://www.expatswoman.com/ewfood/recipes/spinach-cheese-fondue>

[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6294?destination=printpdf/6294&token=bc8973f0296c431eacd3504a0d9cddaf>

[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6294?destination=printpdf/6294&token=bc8973f0296c431eacd3504a0d9cddaf>

[4] <https://www.expatswoman.com/ewfood/printpdf/6294>

[5] <https://www.expatswoman.com/ewfood/print/6294>