



CHEESY FONDUE SERVED WITH PRETZELS

 Prep Time: 10 min

 Cooking Time: 45 min

 Serves: 50

 Difficulty: Medium

Ingredients

1 kg	Mature cheddar (the older the better)
500 ml	Light ale (Indian pale ale or the like)
50 g	English mustard
4 tbsp	Cayenne pepper
100 g	Butter
50 g	Flour
1 L	Rich's® Versatie®
30 g	Pretzel Sticks

Method

1. Melt the butter and add the flour to form a roux. Once the roux has come together, add the cayenne pepper and continue cooking the roux for another 5 minutes or so.
2. Add the ale and stir continuously, the sauce will thicken.
3. Add the Versatie® and reduce slightly then remove from the heat.
4. Grate the cheese and stir into the sauce. The sauce will thicken up.
5. Season the sauce with salt, pepper and mustard.
6. Heat the pretzel sticks as per handling instructions found in the case
7. Slice pretzels and serve fondue style.

Infinite Possibilities. **One Family.**

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