



Fromage Fort or Potted Cheese

From May 29, 2020 Wine & Cheese Seminar with Debbie Levy

A great way to use leftover bits and pieces of cheese

Ingredients:

250g (1/2 lb.) of leftover cheese (combination of as many hard and soft varieties as you wish, trimmed to remove surface dryness, rinds and any mould)

1 or 2 roasted garlic cloves (optional) or fresh garlic if preferred

¼ to ½ cup of white wine

1 tbsp. or more of unsalted butter at room temperature

Freshly ground pepper to taste

- Coarsely chop cheeses (no need to cut soft cheeses)
- Place in a food processor, with ¼ cup of white wine, garlic and butter
- Process until the mixture is soft and creamy but not too smooth. You might need to add more wine and/or butter depending on your ratio of soft and firm cheeses
- Place in a small crock or serving dish and cover with plastic wrap and refrigerate until ready to use. It will keep for a week or two
- Let it come to room temperature before serving. Good with sliced baguettes or crackers. Also nice on dehydrated or fresh apple slices for a gluten-free option.

Note: Do not use any cheese that has been left out over a few hours