



## Recipes

MISSIONFOODSERVICE.COM

### Brie Fondue

Serves 12

#### Ingredients:

3 Tbsp. Unsalted Butter  
3 Tbsp. All Purpose Flour  
2 oz. Shallots , minced  
2 tsp. fresh Thyme , minced  
2 tsp. fresh Rosemary , minced  
16 oz. White Wine  
1 1/2 lbs. Brie Cheese  
4 oz. Gorgonzola Cheese ,crumbled  
1 1/2 tsp. Black Peppers  
Mission® Pre-Fried White Round Tortilla Chips (08620)

#### Directions:

1. Melt butter in a pan over medium heat. Sprinkle in the flour and stir constantly. Cook mixture until smooth, about 4 minutes. Add shallots and herbs and sauté for 2 minutes.

2. Add wine and continue to cook until smooth. Cut rind from brie and cut into cubes. Add brie and gorgonzola a handful at a time and melt. Continue cooking until smooth. Season with salt and pepper. Serve with Mission® tortilla chips.