



Recipes

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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.