

OKA CHEESE FONDUE

SERVES 8 TO 10

ACTIVE TIME: 30 MIN. START TO FINISH: 30 MIN.

- 1 1/4 cups heavy cream
- 1/2 cup dry white wine (preferably Riesling)
- 1/2 cup ice wine (preferably Canadian)
- 3 tablespoons all-purpose flour
- 1 lb Oka cheese or Port-Salut, rind removed and cheese coarsely grated (4 cups)

SPECIAL EQUIPMENT: a fondue pot with long-handled forks

ACCOMPANIMENTS: cubed baguette; apple and pear wedges

Whisk together cream, wines, and flour in a 2-quart heavy saucepan until smooth, then bring to a boil over moderate heat, stirring constantly, until thickened and silky, about 5 minutes. Add half of cheese and stir gently until almost melted, then add remaining cheese and cook, stirring, until cheese is melted and fondue is smooth, about 3 minutes. Serve in fondue pot.

COOKS' NOTE: Fondue can be made 1 day ahead. Put a piece of wax paper on surface and cool completely, then chill. Reheat over moderately low heat, stirring constantly, until smooth.

