Fromage Fort Recipe Pair with our 2018 Chardonnay

1/2 lb. cheese of your choice We suggest a soft-ripened goat milk cheese such as <u>Humboldt Fog</u> or an aged sheep milk cheese like <u>San Andreas</u>. However, whatever you have available, a blend of soft and hard will do just fine.

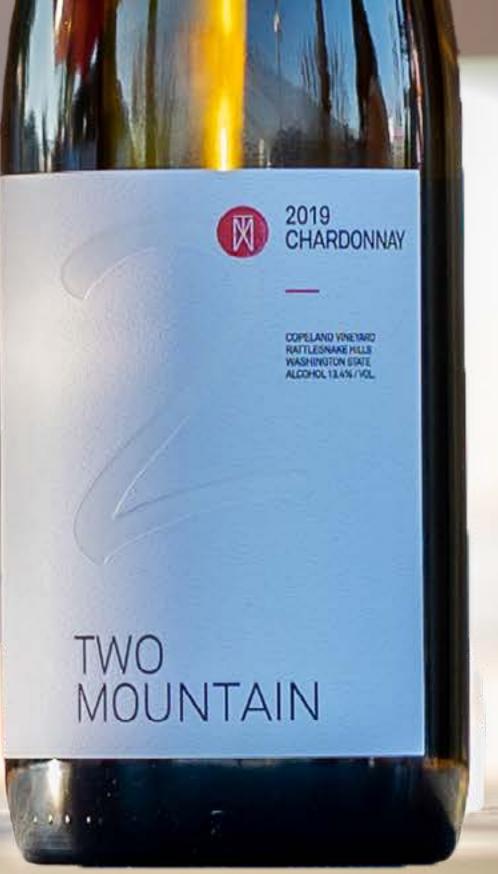
1/4 cup white wine (one bottle for cooking, one bottle for drinking!)

1 clove of garlic

Salt and Pepper to taste



Food process until smooth then serve as is with crackers or toasted on a crostini.



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