

**Makes 7 Servings**

Use [Chantal® 5 Function Fondue](#) and [Burner Paste](#)

## Savory Mushroom Fondue

### Ingredients:

¾ lb Mushrooms, finely chopped  
5 fl oz Chicken stock  
4½ fl oz Cream  
3½ teaspoons of Cornflour  
2 Garlic cloves, crushed  
2 oz Butter  
Salt and pepper  
Cayenne pepper

### Preparation:

1. Melt the butter in the stainless steel fondue pot over a stove on medium heat. Add the mushrooms and garlic then cook gently for 12 mins.
2. Add the chicken stock and let simmer for another 8 minutes. Let it slightly cool and puree.
3. Light the burner paste and place it on the fondue stand.
4. Put ⅓ of the cream into the ceramic fondue pot. Blend in the cornflour, then add the remaining cream and mushroom puree. Heat until it simmers and thickens over the burner paste. Stir constantly.
5. Season with cayenne pepper, salt and pepper. It is now ready to serve!

Best served with cheese and sausage.

