



## Mark Hix: Black Cow Dorset Fondue

### Ingredients

*Serves 4*

250ml double cream

200g Black Cow cheese, grated

80-100ml Black Cow vodka or more if you wish

Salt and freshly ground black pepper

6-8 Dorset knobs, carefully cut into four pieces

Put the cream, Black Cow cheese and vodka into a bowl over a pan of simmering water, stir-every so often until the cheese has melted and the mixture is a thick sauce like consistence. If you have a fondue set then simply put the ingredients into the pot, light the burner and stir every so often. Season to taste and add more vodka if you wish.

To serve, carefully skewer each piece of Dorset knob onto a fondue skewer or wooden kebab stick and get stuck in.