

Fromage Fort



ingredients

- ½ pound cheese, trimmed of nonedible rind
- 1 garlic clove
- 1-2 tablespoons white wine
- dash freshly ground pepper
- dash of cayenne

instructions

- Cut cheese into 1/2-inch cubes and grate the hard cheeses, such as Parmesan. In a food processor, drop garlic into feed tube of running food processor to mince it. Turn off machine and add cheese. Pulse 8-10 times. Add wine, pepper and cayenne. Blend until smooth, approximately 2 minutes.
- Serve immediately or refrigerate for at least 1 hour for a firmer consistency. This can be stored in the refrigerator for up to 2 weeks.