

Fromage Fort

© Janet Fletcher / Planet Cheese

www.janetfletcher.com

If you regularly buy cheese, you can't help but amass little leftover chunks that are too small to serve but too big to throw away. When you can't see any other future for them, toss them in the food processor and make fromage fort ("strong cheese"), a cheese spread that's appealing on crackers or warm toast. Spread on toasted baguette slices to accompany a green salad. From *The Cheese Course* by Janet Fletcher (Chronicle Books). To my taste, fromage fort is always better when there's a little blue cheese in the blend. It will last for several days, refrigerated.

Ingredients

- 1/2 pound assorted cheeses (weight after trimming)
- 1 small clove garlic, thinly sliced
- 2 tablespoons dry white wine or sherry, or more as needed
- 1 teaspoon brandy

Directions

Remove any hard rind. If the cheeses are hard, grate them coarsely. Put all the cheese in a food processor with the garlic and 2 tablespoons wine. Puree, adding more wine if needed to make a creamy, well-blended mixture. Add the brandy and puree again. Transfer to a ramekin. Use immediately, or cover and refrigerate, but bring to room temperature before using.

Makes 1 cup



© Planet Cheese Photography