

CREAMY ARTICHOKE DIP *with* MEZZALUNA GORGONZOLA & FONTIAGO

Chef Talferd Jude, Kitchi Gammi Club, Duluth, Minnesota

Yield: 12-16 servings

ingredients

- 1 tablespoon butter
- 2 cloves garlic, thinly sliced
- 1 shallot, minced
- ¼ cup white wine
- 1 teaspoon fresh lemon juice
- 1 pound fresh artichoke hearts (or defrosted frozen), chopped
- ¾ cup chicken stock
- ¾ cup heavy cream
- 2 tablespoons cornstarch
- 10 ounces **Fontiago**, cubed and dusted with cornstarch
- 4 ounces **MezzaLuna Gorgonzola**, crumbled and dusted with cornstarch
- ½ teaspoon fresh thyme, chopped
- Salt and pepper to taste

method

- Melt butter in a heavy saucepan over medium heat. Add garlic and shallots, and cook until soft and fragrant. Add wine and lemon juice and cook until liquid is reduced (approx. 5 minutes). The mixture should be firm and slightly dry.
- Stir in artichokes, ¾ cup chicken stock, and heavy cream. Bring to a boil; reduce heat to low. Add **Fontiago**, **MezzaLuna Gorgonzola**, and thyme, and simmer until cheeses have melted and the mixture is thickened (but not pasty). Season with salt and pepper.
- Serve hot for dipping with fresh vegetables, pita wedges, tortilla chips, or sliced/cubed French bread.



"I make an amazing artichoke dip with our Fontiago. I also like to serve Vintage Van Gogh at room temperature with warm focaccia bread. My favorite cheese changes from month to month – currently, I'm into Fontiago, GranQueso, and Vintage Van Gogh."

Kevin Davis,
Production Supervisor