



WARM JALAPENO & GOUDA CHEESE DIP

<https://www.mainland.co.nz/recipe/warm-jalapeno-gouda-cheese-dip.html>



PREP TIME
5 MINS

COOKING TIME
30 MINS

SERVES
4-6

Set aside the quintessential Kiwi onion dip for a moment – this is a Mexican-inspired warm dip, creamy and full of our delicious melted Gouda Cheese and tangy, spicy jalapeno peppers. Serve it at your next get-together with chunks of crusty white bread and nacho chips.

Ingredients

- 30g Mainland Natural Butter
- 1 red onion, peeled and finely diced
- 1 clove garlic
- ¼ cup plain flour
- 1 cup milk, heated gently
- 250g Anchor Sour Cream
- 1 cup Mainland Special Reserve Gouda Cheese, grated
- 1 large handful of baby spinach leaves
- ½ cup jalapenos plus extra to serve
- Sea salt & cracked pepper

Method

1. Preheat oven to 200°C.
2. Heat butter in a large frying pan and sauté onion and garlic until soft and fragrant.
3. Add flour and cook for 2-3 minutes until the texture is sandy.
4. Gradually add hot milk, stirring until smooth and creamy.
5. Process or finely chop jalapenos and spinach leaves until very fine then add them to the creamy sauce along with the sour cream and Gouda Cheese.
6. Stir until creamy then pour into an oven-proof serving pan or dish. Sprinkle with extra grated Gouda Cheese and top with a few jalapenos.
7. Bake for 10-15 minutes until golden and bubbling.