

## BAKED FONTINA CHEESE DIP

- 1 lb Fontina cheese
- 8 oz Fresh mozzarella
- 1/2 cup Parmesan cheese
- 2 Tbsp Olive oil
- 6 cloves Garlic
- 1 Tbsp Fresh thyme leaves
- 1 tsp Kosher salt
- 1 tsp Black pepper
- French baguette slices

1. Set the oven to broil and the rack to six inches away from the top of the oven.
2. In a large cast iron skillet add the fontina, mozzarella, 1/4 cup Parmesan cheese, olive oil, garlic, thyme, salt and pepper.
3. Put the pan in the oven to broil for 6-7 minutes or until browned.
4. Sprinkle with remaining Parmesan cheese and parsley when it comes out of the oven. Serve with toasted baguette slices.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 lb Fontina cheese</a> , <a href="#">1 Tbsp Fresh thyme leaves</a> , <a href="#">1 tsp Black pepper</a> , <a href="#">1 tsp Kosher salt</a> , <a href="#">1/2 cup Parmesan cheese</a> , <a href="#">2 Tbsp Olive oil</a> , <a href="#">6 cloves Garlic</a> , <a href="#">8 oz Fresh mozzarella</a> , <a href="#">French baguette slices</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Category</b>	<a href="#">Dips</a> , <a href="#">Vegetarian</a>
<b>Serving Size</b>	8