

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

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