

Baked Fontina



Ready in **15 minutes**

Serves **8 people**

Ingredients

- 16 oz cubed fontina
- 4 TBSP olive oil
- 2 sliced garlic cloves
- 1 pinch red pepper flakes
- ½ tsp salt
- 1 pinch pepper
- ¼ cup cognac (optional)
- 1 tsp fresh thyme plus more for garnish

Preparation

1. **Preheat the broiler to high. Swirl 2 TBSP of olive oil in a 10 inch cast iron skillet.**
2. Cube 16 ounces of fontina and add them into the skillet.
3. **Slice the garlic cloves into thin slices and sprinkle them over the top.**
4. **Splash ¼ cup cognac over the top of the cheese.**
5. Sprinkle the salt, pepper, red pepper flakes and thyme over the cheese.
6. Swirl the remaining TBSP of olive oil over the cheese. Place under the broiler for 5-7 minutes until the cheese is melted and brown in places. Serve with fresh veggies and crusty french bread.