

INGREDIENTS

200g brie (rind removed, roughly chopped)

150g cream cheese (full fat versions are best)

200g smoked cheddar (roughly chopped)

2 tbsp parmesan (grated)

2 tbsp milk

2 tsp cornflour

2-3 thyme sprigs (leaves picked and roughly chopped)

100g caramelised onion chutney (homemade or store bought)

Black pepper (to taste)

TO SERVE

Crusty bread

INSTRUCTIONS

1. Heat oven to 160C/140C fan/gas 3
2. Put the brie, smoked cheddar, half the parmesan, the milk and cornflour into a food processor, and blitz until roughly combined. Stir through the cream cheese, thyme leaves and a little black pepper
3. Spoon the chutney into an ovenproof baking dish and spread it over the base. Top with the cheese mixture, spread to cover the chutney, then scatter over the remaining parmesan
4. Put the baking dish on a tray and cook for 25 mins until bubbling
5. Turn the grill to a medium-high setting and grill for 2-3 mins or until golden brown and crispy on top. Remove from the oven and leave to cool for 5 mins before serving with crusty bread for dunking.

TOP TIPS

You can really use any cheese you fancy - here Brett has used smoked cheddar but you could use regular cheddar, or any other tasty hard cheese. Similarly, you could use camembert rather than brie.

Do you have some leftover corn chips in the cupboard ? Then grab them out and top with this fondue for moreish cheesy nachos!



Cheese Fondue Bake

 2-4 servings  40 minutes

Transport yourself to a European alpine chalet with this baked version of a classic favourite, fondue.

Leftover cream cheese and cheese odds & ends found lying around the fridge are combined to created this pan of gooey deliciousness!

This dish is perfect for sharing with friends, and is surprisingly easy to throw together, enjoy.