



6

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® HOT CHEESE DIP

INGREDIENTS:

- 1 small onion, finely chopped
- 2 cloves garlic, crushed
- 250 g **LANCEWOOD® Mozzarella**, grated
- 125 g **LANCEWOOD® Cheddar**, grated
- 230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
- 5 ml dried mixed herbs or 15 ml fresh mixed herbs, chopped (optional)

METHOD:

Preheat the oven to 180°C. Combine the onion, garlic mozzarella, cheddar, cream cheese and herbs and mix through well (use your hands to make mixing easier). Spoon the mixture into a greased small ovenproof dish. Bake for 30 minutes until golden and bubbling.

Serve with dippers such as sliced toasted French loaf, tortilla chips or crusty fresh bread.

HINTS & TIPS:

- Use any of the other **LANCEWOOD® Medium Fat Cream Cheese** flavours instead of plain.
- Add chopped spring onions and red pepper instead of onions.
- Add chopped fried bacon and mushrooms.

PRODUCTS USED:



Jalapeño & Chilli Cream Cheese



Spring Onion & Chives Cream Cheese



Sweet Chilli Cream Cheese



Roasted Onion Cream Cheese



Medium Fat Plain Cream
Cheese



Cheddar

ENJOY!