

Know Your

**BREAD**

**CHRISTINA  
BATISTA**

FROM MASTERCHEF  
SHARES HER  
RECIPE TO SERVE  
WITH OUR  
COBB LOAF

ENJOY  
AND  
*Share*



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# CHEESE & BACON FONDUE

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## INGREDIENTS:

- 1 Cobb loaf
- 200g bacon (diced)
- 250g block cream cheese, softened
- 2/3 cup pouring cream
- 2/3 cup sour cream
- 2Tbs olive oil
- 1 1/2 cups gruyere cheese, grated
- 2 tablespoons parsley, chopped
- Salt and pepper to taste

## METHOD:

- 1) Preheat oven to 180°C.
- 2) Heat pan over a medium heat, pour in half the olive oil and tumble in the bacon. Cook for 10 minutes, stirring occasionally, or until the bacon is crispy. Set bacon aside until needed.
- 3) In the meantime, combine cream cheese, pouring cream, sour cream, gruyere, parsley, salt and pepper in a bowl. Next, pour in 2/3rds of the bacon and mix well.
- 4) Cut 4cm off top of Cobb loaf to form lid, scoop bread from centre of loaf, leaving a 1.5cm edge. Tear or roughly chop bread pieces and set aside.
- 5) Place the hollowed out Cobb loaf on a baking tray, and scoop the cheese mixture into it. Cover with foil and bake in the oven for 15 minutes.
- 6) Next remove the foil and sprinkle over the remaining bacon. Arrange the Cobb "lid" (cut side up) and bread pieces on the tray, drizzle with the remaining oil and season with salt and pepper. Bake for a further 10 minutes or until the bread is toasted. Serve while still warm and ENJOY!

