



## Consejo del chef

Remove it from the heat and unwrap it carefully. Cut the top slice of bread into strips you can use to dip inside the cheese later. Garnish the fondue with chopped fresh chives.

## Raciones para 4

A round loaf of bread

**150 gr** Grated gouda cheese

**80 gr** Grana Padano cheese

1 Mozzarella cheese

**270 ml** Cooking cream

**50 gr** Mayonnaise

**20 gr** Red onion

Salt & pepper

Chives

- 1** Add grated gouda, Grana Padano, mozzarella cut into pieces, cooking cream, mayonnaise, and chopped red onion to a food processor or mixer.
- 2** Cut the top of the bread and scoop it out. Pour the cheese mix inside to the top and place the previously removed slice of bread back on.
- 3** Wrap the bread with foil and cook for 40 minutes on the top rack of the barbecue, previously preheated, or cook it when the rest of the food for the barbecue is being cooked.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pan-fondue-queso-barbacoa/>

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