



Burrata
Il Borro's version is rich and creamy



Raclette
Share this classic Swiss dish at Publique

reasons, none least the stellar burrata. We love the authentic, traditional menu, especially this simple dish with its creamy, stracciatella centre and toppings of sweet cherry tomatoes and fresh, aromatic basil. **Dhs85. Jumeirah Al Naseem, Madinat Jumeirah, Umm Suqeim (04 559 7869).**

CHEESE BALLS AT TRADER VIC'S

These are a classic for a good reason at this long-standing Polynesian bar, and they're the kind of bar snacks we like. The simple name "cheese balls" does these little wonders a disservice in our eyes, they're so much more. cheddar and Emmental are combined into a gooey, molten sphere and fried. We also love the warming kick from a pinch of jalapeño. Order up a side of these with your Hawaiian drinks and you'll be a happy diner. **Dhs52. Souk Madinat Jumeirah, Umm Suqeim (04 368 6559).**

CHEESE TOASTIE AT QWERTY

If you've a regular reader of *Time Out Dubai*, you'll have seen us raving about this one before. Goopy cheese, onion jam and chutney make this unmissable. A classic British dish that we can't get enough of. **Dhs29. Media One Hotel, Dubai Media City (04 427 1000).**

CRACK AND CHEESE BALLS AT THE BLACK LION

Although we're not always wowed by everything that comes out of the kitchen at this Brit pub, but these are a bar snack worth ordering. They're on the large size (they're practically a meal on their own) and packed full of macaroni. The twist? It's made with Camembert and served up with a sweet fig jam. Pretty fancy for a pub, we'd say. **Dhs55. The H Dubai, Sheikh Zayed Road (04 359 2366).**



Qwerty The ultimate cheese toastie

FIBBERS CHEESE ON TOAST AT FIBBER MAGEE'S

This old-school Irish pub on Sheikh Zayed Road does a whole host of cheese dishes (think quesadillas, cheesy chips, cheese toasties), however our fave is definitely the classic cheese on toast. You can get it plain for just Dhs20, or push the boat out and top it with bacon and a hint of chilli for Dhs25. Be warned, it has a kick. **Dhs20. Saeed Tower One, Sheikh Zayed Road (04 332 2400).**

FONDUE AT APRÈS

Is there anything more warming than scooping up some gooey, piping hot cheese while overlooking a ski slope? Happily you don't need to spend your winter savings on a trip to The Alps to do just that. Head to Mall of the Emirates, grab a spot by the window and gaze out over the snow at Ski Dubai below. Order up a massive pot of steaming cheese fondue and you'll easily lose track of time. **Dhs180. Kempinski Hotel Mall of the Emirates (04 341 2575).**

HALLOUMI FRIES AT AXE HOUSE

We'll be straight with you - this one is so brand-spanking new that we haven't tried it

yet. However, these halloumi fries from new Brit bar and restaurant Axe House look like a dream to us. Our favourite squeaky cheese is fried in a batter containing spices and smoked paprika and served up with a fresh pomegranate, mint and yoghurt sauce. **Dhs40. Armada BlueBay, Cluster P, JLT (04 399 9577).**

HOT SPINACH CHEESE DIP AT NOLA EATERY & SOCIAL HOUSE

Warm, rich and cheesy, this hearty dip is made with melted cream cheese and oven-baked right before being presented. Served with sour-dough croutons, you can't do much better than digging into this as a bar snack. **Dhs42. Armada BlueBay, Cluster P, JLT (04 399 8155).**

KUUMAK AT RÜYA

This traditional dish comes from the Black Sea region of Turkey is a cheesy, porridgy dish that's served with bread. It's made with cornmeal and a whole load of cheese, giving it a smooth and thick texture. This version is dished up with mushrooms and truffle for a totally indulgent starter. **Dhs80. Grosvenor House Dubai, Dubai Marina (04 399 9123).**

MAC 'N' CHEESE AT CLINTON ST. BAKING CO.

No one does mac 'n' cheese like our friends over in the States, so where better to head for a portion of this comfort food than New York export Clinton St. Baking Co.? This delicious dish is made from cheddar, Monterey Jack and Swiss cheeses and topped with breadcrumbs for that perfectly crunchy crust. Eat slowly. And then fend off the inevitable post-meal slump.

Hot spinach cheese dip
Mop up this one from Nola

