



# Garlic & Cheese French Bread



**Servings:** 1 loaf  
**Total Time:** 45 mins  
**Cooking Time:** 20 mins  
**Pre-heat Oven to** 180 ° C

## INGREDIENTS

1 French bread baguette  
 (about 45cm long)

125g soft butter  
 5 tsp garlic  
 1 Tbsp finely chopped fresh parsley  
 ½ tsp finely chopped chillies (optional)

125g (jar) Cheddar cheese spread

## VARIATIONS

\* Instead of cheese spread, use thin slices of Mozzarella cheese.

\* Instead of French bread, use *Crusty Portuguese Rolls\** prepared in the same way as the loaf & wrapped individually in tin foil for separate servings.

## METHOD

Slice the baguette into 1½cm thick slices while stopping short of cutting through the base of the bread.

Mix the butter, garlic, parsley & chillies (optional) together into a paste and spread thickly on one side of each slice of bread.

Spread the cheese spread thickly on the other half of each slice.

Press the slices together and spread any remaining garlic butter on the top of the loaf.

Wrap the bread in tin foil and seal well. Bake on a baking sheet in the oven for 20 mins until hot in the centre. For a more crispy bread, remove the tin foil for the last 10 mins.

Serve hot.

