

Garlic-Cheese Bread with Red and Green Peppers



USED BRESC PRODUCTS



Garlic slices 450g



Green & red chilli WOK
450g

INGREDIENTS

- 125 g mozzarella
- 75 g Cheddar, mature
- 50 g butter
- 50 g Bresc garlic slices
- 40 g Bresc WOKchilli
- 2 spring onions
- 1 French loaf

PREPARATION METHOD

Pat the mozzarella dry with kitchen paper and cut it into thin slices. Cut the spring onions into rings. Mix the butter with the garlic slices, WOKchilli and spring onion. Place the French loaf on a sheet of aluminium foil and slice it into diagonal slices, not quite cutting it all the way through. Divide the butter mixture up evenly between the slices. Divide the slices of mozzarella and grated cheddar evenly over the slices. Wrap the bread in the aluminium foil and bake in the oven for 15 minutes at 180 °C. Remove the foil and crisp the bread in the oven for another 3 to 5 minutes.