

CHEESY GARLIC FRENCH LOAF



CHEESY GARLIC FRENCH LOAF

1 long French loaf (cut thick slices diagonally but not right through to the bottom)

200g butter (soft but not melted)

6-8 cloves of garlic finely grated (I use my microplaner)

400ml finely grated Cheddar cheese

Sheet of tin foil lightly sprayed with Cook and Spray

Place the loaf on the tin foil.

Mix the cheese, butter and garlic together to a smooth paste. Use a teaspoon to scoop the mixture up and spread onto one side of each slice. Use approximately half the mixture between the slices.

Now spread the rest of the mixture over the top of the loaf. Gather the tinfoil together on top and fold a little flat seam to seal without pushing it flat onto the loaf and topping. Secure the two ends as well.

Put into preheated oven at 180°C for 10 minutes.

Open the tinfoil on top and leave in the oven for another 5 minutes.

Remove from oven and tuck in!

Most delicious with soup and of course perfect at a braai.

Photo: Elsabe Templeton