

Making your own garlic bread with cheese from the oven



Ingredients

- 50 grams Butter
- · 2 garlic cloves
- Bread
- Olive oil
- 1 Henri Willig Red Chili Pepper Cheese
- · Handful of fresh parsley

Preparation

Simple garlic bread, full of flavour!

Preparation:

Preheat the oven to 200 degrees Celsius

Cut the garlic into small slices

Melt the butter and add the garlic, cook the two together for less than a minute

Slice the bread and spread it with the butter and garlic mixture

Coat the crust of the bread with olive oil

Uncover the red chilli cheese and grate as much cheese as you need (lots of cheese)

Spread the bread with it

Bake it for 5-7 minutes in the heated oven

Garnish it with a handful of parsley

Courtesy of: @aDORAble_amateur who shared this Quick, Easy and Delicious dish shared with us.