



Moorddrift
Dairy

CHEESY GARLIC BREAD WITH CHIVES

Serves 4-5

One of my favourite finds. The cheese on the outside of the bread toasts beautifully in the foil and a mixture of butter and olive oil has more flavour and is a healthier combination.

INGREDIENTS

- 1 cheese bread (Woolworths) OR a regular French Loaf
- ¼ cup (60 ml) soft butter
- ¼ cup (60 ml) olive oil
- 4 cloves of garlic, very finely chopped
- 1½ t (7.5 ml) Ina Paarman's Green Onion Seasoning
- ¼ cup (60 ml) finely snipped chives
- ¼ cup (60 ml) finely chopped parsley

METHOD

Slice the bread into 1cm thick slices. Mash together the rest of the ingredients.

Spread the bread with the butter mix. Re-assemble the loaf.

Wrap in foil.

Can be made the day before and refrigerated. Place on a medium braai fire for ± 25 minutes, turning now and again. Serve warm.

F R E S H E R F O R L O N G E R

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