



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 method garlic bread

Dive into the world of homemade garlic bread with this simple and tasty recipe. Perfect for those who want to make quick and simple garlic bread. With a few basic ingredients and the unique Henri Willig Red Chili Pepper Cheese, you can make a delicious garlic bread with cheese in no time. Ideal as a side dish or as a tasty snack. The combination of garlic, butter, olive oil and cheese creates an irresistible flavour. Follow these simple steps to make your own garlic bread with cheese - a guaranteed hit at any meal or occasion!

Preparation

- 1: Preheat the oven to 200 degrees Celsius
- 2: Cut the garlic into small slices
- 3: Melt the butter and add the garlic, cook the two together for less than a minute
- 4: Slice the bread and spread with the butter and garlic mixture
- 5: Coat the crust of the bread with olive oil
- 6: Uncover the red chilli cheese and grate as much cheese as you need (lots of cheese)
- 7: Spread the bread with it
- 8: Bake for 5-7 minutes in the heated oven
- 9: Garnish with a handful of parsley

Ready to make your own garlic bread with cheese?

Enjoy your homemade garlic bread, richly topped with Henri Willig Red Chili Pepper Cheese. Order the required cheese via our webshop to make your garlic bread even more special. Perfect as a side dish or for a nice appetite.



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Enjoy your meal!
