



Garlic Bread with Red Chili Pepper cheese



Ingredients

- 50 grams Butter
- 2-3 cloves of Garlic
- Bread
- Olive oil
- Henri Willig Red Chili Cheese
- Handfull of Fresh Parsley

Bereidingswijze

Easy garlicbread, full of flavour

Preparation:

Pre-heat oven to 400 degrees Fahrenheit

Slice the garlic in small slices

Melt the butter and add the Garlic, boil these two together for less than a minute

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

Grease the crust of the bread with olive oil

De-crust the red chili pepper cheese and grate as much cheese as you need (a lot of cheese)

Spread the bread with it

Bake for 5-7 minutes in the heated oven

Garnish it with a handful of parsley

Courtesy: @aDORable_amateur who shared this Fast, Easy and Delicious dish with us.