Posted on 26 May 2014

by Sunjata Menon

Cheese Garlic Bread



Ingredients

1 loaf long bread (baguette)
5 tbsp garlic cheese spread
2 cloves of garlic, crushed
1 tsp oregano
1 cup mozzarella cheese, grated
1 cup processed cheese, grated
2 tbsp coriander leaves, finely chopped

Preparation

1. Take a large bowl, add the garlic cheese, garlic and salt as required and mix well.
2. Cut the loaf into 2-3 cm slices, not completely.
3. Spread the garlic mixture over the loaf.
4. Sprinkle the grated cheese (mozzarella and processed both), oregano and chopped coriander leaves over it.
5. Now toast these in a preheated oven for 8-10 minutes till the slices have turned golden.
6. If you do not have an oven, you could keep these on a flat tawa/griddle and toast them on low heat till the butter melts.
7. Serve immediately.

Cooks Note