

# Garlic Bread with Cheese

QTY: 10 pieces

## Ingredients:

- 1 Big Baguette Bread (around 60 cm long)
- 50 gr. Butter
- 100 gr. Garlic Sauce
- 250 gr. Mozzarella Cheese shredded
- Oregano



*Baguette Bread*



*Garlic Sauce*



*Food Brush*

## Steps:

1. Cut the **Baguette Bread** into slices 2 to 3 cm thick.
2. Melt the **Butter** in a pot.
3. Using a **Food Brush**, brush on all sides of the bread slices.
4. Put the bread slices in a cooking pan.
5. Add the **Garlic Sauce** on top of the bread slices.
6. Add the **Mozzarella Cheese** over the garlic sauce.
7. Sprinkle some **Oregano** on top of the cheese.
8. Preheat the oven on **180°C** for 20 minutes flame from below.
9. Bake the garlic bread for **5 minutes** exactly **flame from below**.
10. Turn off the flame from below and turn on the **flame from above** on medium level.
11. Continue baking until all the cheese melts and some brown circles start to appear on the cheese (**7 to 10 min**).
12. Serve hot.

