

# Cheese-Stuffed Bread Loaf

Recipe By Chef Tom Francz



Cooking and Prep:  45  
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Serves:  8

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This is a delicious, classy bread, great for company. You can make it out of almost any bread, store-bought or homemade. Your kids will have a great time helping you stuff it, and taking it apart is as fun as creating it.

## Ingredients (11)

### Main ingredients

- 1 medium-large loaf of bread, not pre-sliced
- 1/2 cup (1 stick) butter, melted
- 3 tablespoons **Bartenura Olive Oil**
- 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
- 1/2 red onion, finely diced

- 1 teaspoon **Haddar Dijon Mustard**, or more to taste
  - 1 chili pepper, finely chopped
  - handful of chopped parsley
  - salt, to taste
  - pepper, to taste
  - 9–10 ounces (250–300 grams) shredded mozzarella cheese, or any other type of shredded cheese
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## Start Cooking

### Prepare the Bread

1. Preheat oven to 350°F (180°C).
2. In a bowl, combine the melted butter with the olive oil, garlic, onion, mustard, chili, parsley, and salt and pepper to taste.
3. Slice the bread, but don't cut it all the way through to the base, so the slices remain attached at the bottom. Next slice lengthwise, again not all the way through, to get small diamond-shaped pieces.
4. With a spoon, pour the seasoned butter between the slices and over the bread.
5. Working carefully, fill the cuts evenly with shredded cheese, so that the whole loaf is full of cheese but still retains its shape.
6. Wrap the loaf well in aluminum foil and bake for 15–20 minutes. Remove from the oven and unwrap the top half of the bread. Return to the oven so the cheese turns golden and bubbly, about five to eight minutes more. Serve hot, straight from the oven, on a wooden surface or a nice serving platter.

#### Note:

You can fill the bread with whatever you like, for example, chopped sundried tomatoes, sautéed mushrooms, roasted peppers, and different spices. Feel free to experiment. Whatever you like to put in your grilled cheese will be great here too!

#### Tip:

The bread can be filled and wrapped and then frozen (or refrigerated for one to two days), then defrosted slowly and baked.

## **Credits**

Photography: Daniel Lailah

Food and Prop Styling: Noa Kanarek