

# Hasselback Baguette

Recipe By Victoria Dwek

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Cooking and Prep:  20  
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Serves:  3

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: ArtScroll

A cute presentation for grilled cheese sandwiches. They'll be so excited to pull apart their own sandwich, they might not even object to the sautéed vegetables you snuck in there.

## Ingredients (9)

### Main ingredients

- 2 tablespoons oil
- 1 small red onion, diced
- 1 red bell pepper, diced
- 1/2 teaspoon Gefen Dried Basil
- 1/4 teaspoon Haddar Kosher Salt
- pinch coarse Gefen Black Pepper

- 1 (24-inch) baguette
  - shredded cheese
  - 3 long wooden skewers
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## Start Cooking

### Prepare the Hasselback Baguette

1. Preheat oven to 475 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Heat oil in a sauté pan over medium heat. Add onion and sauté for three to four minutes. Add pepper and sauté for an additional three minutes. Season with basil, salt, and pepper.
3. Cut off the ends of the baguette; discard ends or reserve for another purpose. Slice baguette into one- and- a- half-inch thick slices (you should have about 15 slices). Slit each slice three-fourths of the way through the top, leaving the lower end uncut.
4. Thread each skewer through uncut (lower) part of five slices. Add vegetable mixture and cheese into each slit. Place skewers onto prepared baking sheet, cheese side up.
5. Place baking sheet on upper oven rack (top quarter of oven) and bake for four to five minutes, or until cheese is melted and top of bread is slightly browned.
6. Remove skewers and serve mini sandwiches alongside a salad and dipping sauces.

### Acknowledgement

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