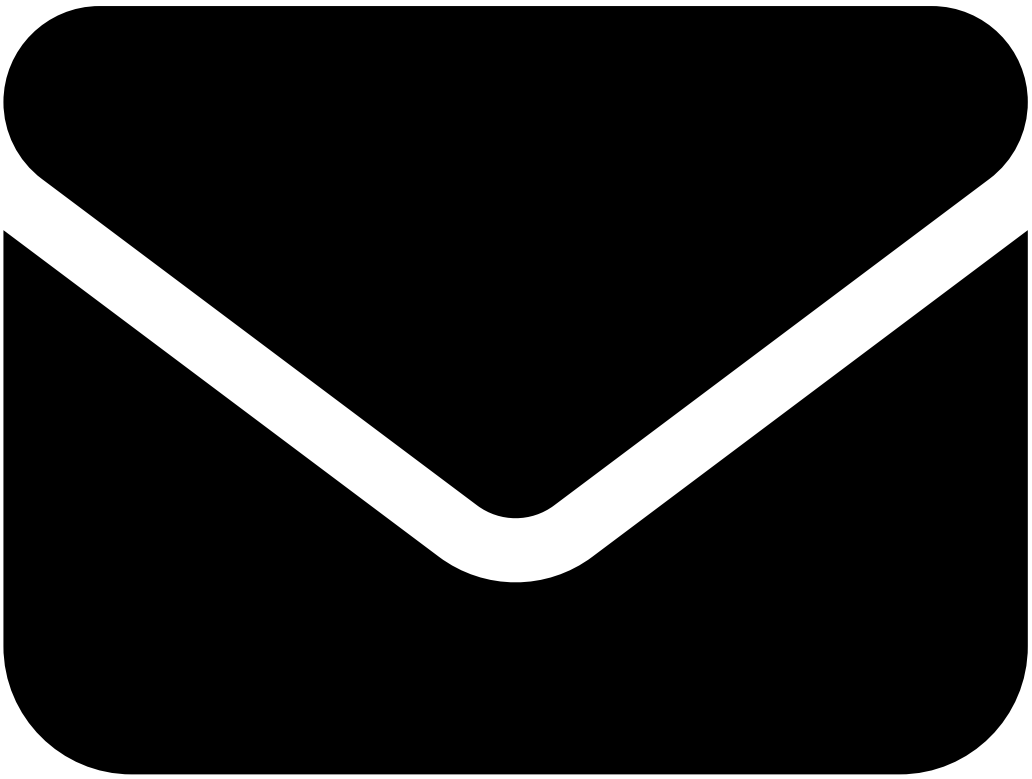
Spicy roasted garlic cheese bread

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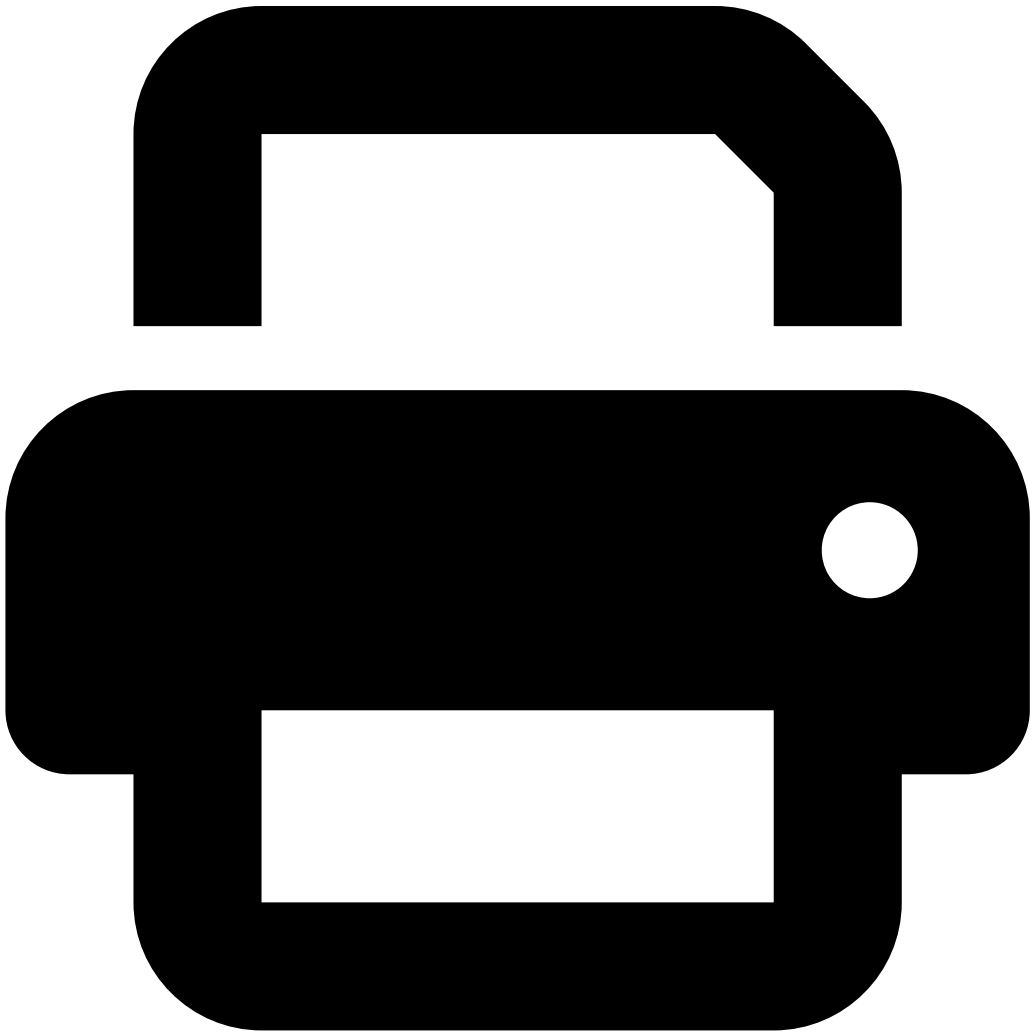
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SMS



We can all agree that it doesn’t get better then butter, garlic and bread. Wait it does get better if you roast the garlic and add hot sauce you take this Roasted Garlic cheesy garlic bread to a higher level.

This recipe takes the classic garlic bread you know and love topping it with an irresistible blend of cheeses, roasted garlic, hot sauce and a hint of fresh herbs, resulting in a mouth watering creation that’s crispy on the outside and soft on the inside. It’s a prefect accompaniment to pasta nights, soups, salads or any meal that can use the added flavor of garlic.

Things to know about this roasted garlic cheese bread

Roasting the garlic mellows the flavor, you can do this up to 2 days ahead of time. Mash it first it’s easier when the

garlic is still warm from roasting. Use a crusty bread like ciabatta, or sour dough for the best texture. Slice the bread lengthwise and toast before adding the garlic butter and cheese and re baking. This extra step ensures a crispy crust.

You can adjust the spiciness to your taste. Red pepper flakes or even finely chopped chilis can add heat. After spreading the pre toasted bread with the garlic butter and topping with the cheese , bake the bread again in a preheated 375-degree oven for 15 minutes. For an extra crispy top broil for a few minutes. Serve it hot with a side of marinara for dipping.

You are going to love this spicy roasted garlic cheese bread recipe. Not only is it delicious, it’s easy to make and can be made ahead of time and frozen already assembled and then defrosted and baked for the second time when you are ready to serve.

Spicy roasted garlic cheese bread



- 1 loaf medium size Italian bread
- 12 to 15 gloves of fresh peeled garlic
- 1/3 cup extra virgin olive oil
- a few springs of fresh oregano (thyme and rosemary)
- 2 sticks of butter
- Freshly ground black pepper
- 1 cup grated parmesan cheese
- 2 cups freshly grated mozzarella
- 1/2 cup chopped fresh basil

1. Start by adding the garlic, olive oil, fresh herbs to an oven proof ramekin roast in a preheated375-degree oven for 15 to 20 minutes over until the garlic is golden brown and soft

2. Slice the bread in half and toast along with the garlic for 10 minutes before adding the garlic butter.
3. Meanwhile add the room soften butter to a bowl add the parmesan, mozzarella and Italian parsley. Salt and pepper the butter mixture according to taste.
4. removed the herbs from the roasted garlic and mash using a fork. Add the garlic to the butter mixture and mix until well combined.
5. Slice your Italian bread in half spread the roasted garlic butter on bot sides on the bread. top with the shredded mozzarella and more grated parmesan and bake in a 375- degree oven until the cheese is melted and beginning to brown top with freshly chopped Italian parsley.