

***Pull-apart bread stuffed
with garlic paste,
Almdammer and
Emmental***



*Over 30
Min.*



Simple



Vegetarisch

Zubereitung

For the garlic paste

1. Peel the garlic and blanch it in water at least 5 times.
2. Fry the garlic in butter, puree it with rock salt, cream, lemon zest and season.

The bread

1. Slice $\frac{2}{3}$ of the bread in a cube pattern so that the cubes don't fall out.
2. Put the garlic paste in an icing bag with doughnut filling nozzle and squirt it into the gaps in the bread.
3. Line the filled gaps with **GOLDSTEIG Wafer-Thin Emmental Cheese Slices** and **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**.
4. Wrap the stuffed bread in aluminium foil and bake in the oven at 160°C for 30 minutes or leave it on the barbecue.
5. Leave the finished bread to cool down for a little while and enjoy it cube by cube with the garlic paste and cheese using your fingers or a fork.

Tip: This dish is also ideal for barbecuing.

Zutaten



For 8 people:

- A 1,000 g loaf of rye-wheat bread
- 3 packs **GOLDSTEIG Wafer-Thin Emmental Cheese Slices** 125 g
- 3 packs **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices** 125 g

For the garlic paste

- 300 g garlic
- A dash of cream
- Rock salt
- Lemon zest

