



**EASY**

Serves 6



Takes 15-20 minutes



Vegetarian

**Worth every calorie**

**Ingredients**

- 125g mozzarella ball
- 140g taleggio cheese , rind removed
- 100g butter , softened
- 3 garlic cloves , finely chopped
- handful parsley leaves , chopped
- 1 tsp fresh marjoram leaves , chopped, optional
- 1 long baguette
- large pinch of paprika

**Per serving**

391 kcalories, protein 15g,  
carbohydrate 28g, fat 25 g,  
saturated fat 16g, fibre 1g, salt  
1.9 g

## Cheesy garlic bread

1. Light the barbecue. Chop the mozzarella and taleggio into small chunks and tip into a bowl with the butter, garlic, herbs and some salt and pepper. If you want, you can mix everything together with a wooden spoon, but I prefer to use my hands.
2. Using a bread knife, cut diagonal slices along the loaf about three quarters of the way into the bread - don't cut all the way through. If it looks like the bread won't fit on the barbecue, cut it in half and make two smaller ones.
3. Push the garlic butter generously between each cut, allowing some to ooze onto the top - it will caramelize and taste superb. Sprinkle the paprika over. Wrap the bread up like a cracker in a double thickness of foil. You can prepare to this stage up to a day ahead.
4. Put the pack straight onto the barbecue. Cook for 2 minutes then roll it over onto its side and cook for 2 minutes more. Roll it onto its other side and cook for a further 2 minutes. Have a peek - if the cheese is melting and the bread is crispy, remove it from the barbie. Pull the slices apart and eat while hot and gooey.



**To cook indoors**

Wrap in buttered foil, leaving it open along the top. Bake for 20-25 minutes at fan 200C/conventional 220C/gas 7 until the cheese has melted.