COOKING PASSION SINCE 1877

Cheesy Garlic Cob Loaf Dip

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 45 MINUTES

SERVES: 10

Ingredients

1 large cob loaf

150g butter, melted

3 cloves garlic, chopped

2 tbsp chopped parsley

250g cream cheese, softened

250g sour cream

½ cup chopped green shallots

1/3 cup chopped parsley, extra

200g Havarti cheese, grated

¼ cup grated Parmesan cheese

Method

Preheat the oven on Circo Therm® to 180°c & line the universal tray with baking paper.

Cut the top from the loaf & scoop out the soft bread from the centre leaving a 2cm shell of crust. Cut the soft bread & the top into 3cm pieces & arrange in a single layer on the tray.

Combine the melted butter with the garlic & the parsley & mix well. Brush some of the butter over the bread pieces to coat well. Cook on shelf position 3 for 15 minutes or until golden & crunchy.

Brush the inside of the cob with half of the remaining butter. Place the cream cheese & sour cream into a bowl & mix until smooth. Add the shallots, extra parsley & the grated cheeses & mix well. Place the cob loaf on a large piece of foil & spoon the cheese mixture into the cob. Pour the remaining butter over the cob, allowing some to drizzle around the outside of the bread then wrap the loaf with the foil. Reduce the oven temperature to 160°c & cook on shelf position 3 for 15 minutes. Remove the bread & unwrap it, leaving in on the foil & return to the oven for a further 13 to 15 minutes or until golden.

Serve with the bread pieces, extra garlic bread slices or vegetable crudités.

Notes

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