

CHEERS

tops!



CHEESE-STUFFED PULL-APART BREAD

This is a clever and simple trick to take a store-bought loaf to the next level. It's a crowd pleaser every time. Use your favourite cheese and change up the herbs to whatever you have on hand.

INGREDIENTS

1 large fresh or day-old sourdough loaf (or wood-fired ciabatta)

200 g (2 cups) roughly grated mature cheddar (or your choice of cheese)

a handful finely chopped fresh Italian parsley or thyme (optional)

salt and pepper, to taste

125 g (½ cup) butter, melted

METHOD

Using a very sharp bread knife, slice the bread diagonally in two directions to create diamond shapes, but do not cut all the way through to the bottom (i.e. leave the loaf intact). Place the loaf on a large sheet of foil. (If you will be using an oven, you could use baking paper instead of foil.) Stuff the cheese into all the cuts, along with the parsley or thyme (if using) and season all over with salt and pepper. Pour the melted butter all over the sliced cracks, letting it seep into the stuffing. Wrap the foil over the top to enclose the loaf, then set aside until ready to cook.

FOR KETTLE BRAAI COOKING: Place the foil-wrapped loaf over indirect heat in the kettle braai, close the lid and cook for about 15 minutes until golden at the edges and the cheese is fully melted. Remove from the heat and transfer to a wooden board, carefully peeling the foil to the sides.

FOR FIRE COOKING: Place the foil-wrapped loaf on a grid over medium-hot coals for 15–20 minutes, turning every few minutes, until golden at the edges and the cheese is fully melted. Remove from the heat and transfer to a wooden board, carefully peeling the foil to the sides.

FOR OVEN COOKING: Place the foil-wrapped loaf on a baking tray in a preheated oven at 200°C and bake for 15 minutes, then open up the foil and continue to bake for another 10–15 minutes until golden at the edges and the cheese is fully melted. Remove from the oven and transfer to a wooden board, carefully peeling the foil to the sides. Serve warm at a shared table, with guests pulling off portions of hot, cheesy bread.