



chiltern
cold pressed
extra virgin rapeseed oil

www.chiltern-oil.co.uk

How to make Cheesy Garlic Bread...

1. Heat the oven to 200c.
2. Place the yeast, salt and flour into a large bowl.
3. Mix 300ml of hand-hot water in with the honey and the Chiltern Garlic oil in a jug, then pour into the flour. Mix in a large bowl until a soft dough forms.
4. Next, turn the dough out onto a lightly floured surface and knead until the dough no longer feels tacky (sprinkle more flour onto the dough if needed).
5. Stretch the dough until it resembles/would fit into a bread tin.
6. Mix the crushed garlic in with the butter, and then spread over the dough. Dust with grated cheddar and sprinkle in the thyme.
7. Cover the dough with lightly oiled cling film, leaving it to rise for roughly 40 minutes.
8. Remove the cling film and place the dough into a tin/on a tray to bake in the oven for 25-30 minutes until golden and risen.
9. Leave the bread to cool for roughly 10 minutes and cut into preferred slices.

What you'll need...

- 3 Tablespoons of Chiltern Cold Pressed Garlic oil
- 500g of strong white bread flour
- 7g sachet of fast-action yeast
- 1 teaspoon of salt
- 1 tablespoon of clear honey
- 1 crushed clove of garlic
- 25g of soft butter
- 100g of grated mature cheddar
- Handful of thyme leaves

