



## FAVOURITE RECIPE

### Apéro Loaf



- 1 Au Pain Doré loaf either; Wheat Loaf, Sourdough Loaf, Rye Loaf, or Multigrain Hiker
- 200g of Raclette cheese of your choice
- 40g butter
- Chive
- Flower of salt

#### Preparation :

- Cut your loaf with a good bread knife, without going all the way through. One way and then the other. Don't cut your squares too small.
- Cut your cheese in slices and place in the cut-outs.
- Set your bread in a oven pan.
- Chisel the chive and spread on the bread. Open the cut-outs to make sure the chive goes inside.
- Melt the butter and brush on the loaf.
- Sprinkle with flower of salt.
- Preheat oven at 200°F.
- Bake for 15 min covered with an aluminium paper. Then remove the paper and bake for another 10 min.
- Serve.

**And that's it, BON APPÉTIT !**

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#### **Louise's Favourite :**

This recipe is my favorite when I'm having friends over. Melted cheese and bread! A perfect apéro to share. Moreover the kids love to help out with inserting the cheese in the bread. A simple idea but oh so good each time!