Blue Cheese and Garlic Bread

Cooking time	25 mins
Preparation time	15 mins
Serves	8

Warm, cheesy bread fresh from the oven is pure comfort. This blue cheese and garlic version is rich, golden and impossible to resist – perfect for sharing while it’s still warm!

Ingredients

- 60 g butter (plus extra for greasing)
- 30 g blue cheese
- 30 g feta cheese
- 15 ml (1 Tbsp) crushed garlic (optional)
- 15 g Royco® Cheese & Bacon Dry Sauce
- 625 g white bread flour
- 40 g sugar
- 15 g salt
- 10 g instant yeast
- 500 ml warm water
- 30 g black olives (chopped)

Recipe developed for Royco by @leyfortskitchen

Vegetarian

This is a vegetarian recipe.

Family Friendly

Not all kids love strong cheeses, so use less blue cheese and more mild cheddar if you want a gentler flavour.

Cook’s tips

When baking bread at home, don’t rush the rising (proving) time – it helps develop the best texture and flavour.

Always preheat your oven, and don’t open the door too often while baking.

Want a crispy crust? Brush the top with a little water before baking or place a small bowl of water in the oven for steam.

Method

1. Make the cheese butter mix: In a small bowl, melt the butter. Add in the blue cheese, feta, crushed garlic and Royco® Cheese & Bacon Dry Sauce. Stir and set aside.
2. Mix the dry ingredients: In a large bowl, mix the flour, sugar and salt. Sprinkle the yeast on top and stir to combine.
3. Add the liquids: Warm the water (not too hot!) and pour about 70% of it into the dry mixture. Mix with a spoon or your hands.
4. Knead the dough: Keep mixing and kneading, adding the rest of the water as needed. Knead for about 10 minutes, until the dough is smooth and stretchy (do the ‘windowpane test’ – the dough should stretch thin enough for light to pass through it).
5. Let it rise: Cover the bowl with a clean cloth and plastic wrap. Let the dough rise in a warm spot for about 1 hour, or until it doubles in size.
6. Knock back & shape: Press down the dough gently, then let it rest for 10 minutes. Shape it into a loaf or rolls and place on a greased baking tray.
7. Top it off: Spoon the butter-cheese mixture over the shaped dough. You can also press in some chopped black olives for extra flavour.
8. Second rise: Cover and let it rise again until it’s about 80% puffed up (around 30 minutes).
9. Bake: Preheat oven to 180°C. Bake for 25 minutes or until the bread sounds hollow when you tap the bottom.

Recipe Tags

Dry sauce, Vegetarian, Bread, Garlic Bread

Related Recipes

Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins



Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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