



Blue Cheese and Garlic Bread
RECIPE

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!

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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)

Products used



Cheese & Bacon Dry Sauce

[View Product](#)

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. 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. 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. 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. 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. 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. 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. 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. 8

Second rise: Cover and let it rise again until it's about 80% puffed up (around 30 minutes).

9. 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](#)

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Cooking time

30 mins

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10 mins

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Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

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Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

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Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

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Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

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15 mins

Preparation time

15 mins

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Cooking time

35 mins

Preparation time

20 mins

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