

GARLIC CHILLI BREAD



USED BRESC PRODUCTS



Alioli Limón 1000g



Parrillada Piri Piri 450g



Red chilli puree 450g

INGREDIENTS

10 

For the foccacia

- 1 slab uncooked foccacia dough
- 50 g Bresc Alioli limón
- 50 g Bresc Piri piri
- 150 g red chilli-garlic butter (see recipe)
- 10 g flat-leaved parsley, chopped
- 3 stalks spring onion
- 50 g grated Cheddar cheese

For the butter (1 kg)

- 1 k butter
- 100 g Bresc Andalusian garlic chopped
- 150 g Bresc Red chilli puree

PREPARATION METHOD

Mix the butter with the garlic puree and the chilli puree. Use strong plastic foil to shape rolls with it. Leave the slab of foccacia, spread with olive oil and covered, in a Gastronorm container to thaw in the fridge. Spread the alioli and piri piri on it. Preheat the oven to 175°C and bake the dough until it is 80% cooked. Leave the bread to cool completely. Preheat the oven again to 175°C. Cut the bread diagonally 8 times with a corrugated knife and fill the bread with the spring onion, butter and the cheese. Save some spring onion for the garnish. Bake the bread for another 8 to 10 minutes. Allow to cool and sprinkle it with the parsley and spring onion.