



*Elvea, festa all'italiana*

## GARLIC & TOMATO SHARING BREAD



### Ingredients for Persons

1 big  
75 g  
400 g  
5  
8 small slices  
1 tablespoon

ELVEA Cubetti - fresh basil  
sourdough loaf of bread, unsliced  
garlic butter  
grated cheese  
spring onions  
parma ham  
olive oil

### Preparation

Prepare 2 sheets of aluminium foil; each the size of the loaf of bread.

Spread the olive oil on the first sheet of aluminium foil and put the bread on top of it.

Cut a criss-cross pattern into the top of the bread. Do not cut deeper than  $\frac{3}{4}$  of the bread and leave about half an inch in between each cut.

Brush the melted garlic butter into the gaps.

Put the second sheet of aluminium foil onto the bread and wrap them both tightly around the loaf.

Put in a 200° C oven for 7 minutes.

Take out the loaf and then cut off the top.

Sprinkle the spring onion, cheese, Parma ham and the cubetti on the bottom part.

Season with salt and pepper.

Put the loaf back into the oven for another 15 minutes, but without the second sheet of aluminium foil.

