

# Cheesy Carbonara Inspired Garlic Bread

with Bacon Lardons and Parmigiano Reggiano

Special Sides 25-30 Minutes









SlooOW Stone Oven White Baguette

Garlic Clove



**British Smoked** 



Bacon Lardons

Creme Fraiche



Cracked Black Pepper



Reggiano



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Garlic press, bowl, baking tray and frying pan.

### Ingredients

Ingredients	Quantity	
SlooOW Stone Oven White Baguette <b>3) 11) 13)</b>	1	
Garlic Clove**	3	
British Smoked Bacon Lardons**	90g	
Creme Fraiche** 7)	150g	
Cracked Black Pepper	1 sachet	
Parmigiano Reggiano** 7)	80g	

Pantry	Quantity	
Olive Oil*	2 tbsp	
*Not Included **Store in the	e Fridae	

#### **Nutrition**

Typical Values	Per serving	Per 100g
for uncooked ingredient	201g	100g
Energy (kJ/kcal)	2751 /658	1367 /327
Fat (g)	53.7	26.7
Sat. Fat (g)	26.9	13.4
Carbohydrate (g)	19.4	9.7
Sugars (g)	3.4	1.7
Protein (g)	25.1	12.5
Salt (g)	2.20	1.09

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

## **Allergens**

3) Sesame 7) Milk 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

#### **Contact**

Let us know what you think!

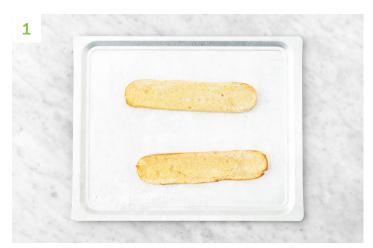
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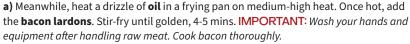


generously with **salt** and **pepper**.

golden, 8-10 mins.

Bring on the Garlic Baguette

a) Preheat your oven to 220°C/200°C fan/gas mark 7.



**b)** Halve the **baguette** lengthways. Peel and grate the **garlic** (or use a garlic press).

d) Spread the garlic oil over the cut sides of the baguette. Transfer the baguette halves to a baking tray, cut-side up, and bake on the top shelf of the oven until crisp and

c) In a small bowl, combine the garlic and the olive oil (see pantry for amount). Season

b) While the bacon fries, combine in a medium bowl the **creme fraiche**, **half** the **cracked black pepper** and **three quarters** of the **Parmigiano Reggiano**.





## Load it Up

- a) Once baked, remove the **garlic baguette halves** from the oven and divide the **creamy cheese mixture** evenly over each half.
- **b)** Divide the **cooked bacon** over the top of the **cheese mixture**, then sprinkle over the remaining **Parmigiano Reggiano** and **cracked black pepper**.
- **c)** Pop back into the oven until melted and golden, 8-10 mins, then transfer to a sharing platter to serve.

Enjoy!

