

BBQ grilled bread, homemade garlic butter, gratinéed Quebec cheese

Recipe for 4 persons

Description

Tasty and simple, sure to please! Make sure to make a lot!

Ingredients

Garlic butter

- 1 Unit(s) Head of garlic
- 150 Gr Butter

Other

- 1 Unit(s) Baguette
- 1 Unit(s) Haloumi cheese

Preparation

- Preparation time **25 mins**
- Preheat your **four et BBQ** at **325 F°**

Garlic butter

Cut the bottom off of each head of garlic and roast in the oven at 325F for roughly 40 minutes.

Combine the roasted garlic with the room temperature butter and season with salt and pepper.

Make slices of your baguette in whichever size suits your event.

Spread the garlic butter on each slice of bread and toast on the BBQ on high heat. Set aside once nice and toasted.

Haloumi and plating

Make nice even slices of the haloumi cheese. Sear on high heat on the BBQ. Set aside.

Place a generous amount of haloumi slices on each slice of garlic bread.

Bon appétit!