



WHISTLER GRILLS

Whistle-Stop Stuffed Bread!

TEAR AND SHARE LOAF WITH GARLIC, HERBS AND CHEESE

It just isn't an Easter feast without fresh bread on the table! This freshly baked tender stuffed garlic, herb and cheese loaf paired with a heart warming watercress and pea soup will earn you a lot of compliments at this time of the year!

Prep time - 120 mins Cook time - 70 mins Skill level - Moderate Serves - 6

Method

Ingredients



500g strong white flour, plus a little extra for dusting

2 tsp salt

7g sachet fast-action yeast

3 tbsp olive oil

300ml tepid water

Large mixing bowl

100g salted butter

4 finely chopped spring onions 150g grated cheddar cheese

1 tbsp onion powder

1 tbsp garlic powder

2 tbsp of finely chopped parsley Small saucepan

75g grated mozzarella cheese

1. Mix 500g strong white bread flour, 2 tsp salt and 7g sachet of fast-action yeast in a large bowl
2. Make a well in the centre of the mixture then add 3 tbsp of olive oil and 300ml of tepid water and mix well. If the dough seems a little stiff, add a little more water and mix well
3. Tip the dough onto a lightly floured work surface and knead for around 10 minutes
4. When the dough is silky smooth, place it into a lightly oiled bowl and cover with cling film. Leave the dough to rise for an hour, or until doubled in size
5. Next, line a baking tray with baking parchment. Knock back the dough (punch the air out and pull the dough back in on itself) then gently mould the dough into a ball
6. Place it on a the baking parchment in a warm place to prove again for another hour or until double in size, but no need to cover it this time
7. During the second prove, heat up the BBQ to a steady 220 degrees. We're going to bake the bread on an indirect heat, meaning you only have the outer burners on and not the centre burners
8. Dust the loaf with extra flour and cut a cross about 6cm long into the top of the loaf with a sharp knife. This is an important step otherwise the bread will not cook uniformly!
9. Place the baking tray in the centre of the BBQ and bake for roughly 30 minutes until golden brown. The loaf should sound hollow when tapped underneath. Cool on a wire rack
10. Reduce the temperature on the BBQ to a steady 190 degrees
11. Cut into the top of your bread loaf creating a 1 inch grid pattern without slicing all the way through and place it on a lightly oiled baking sheet
12. Melt the butter in a small saucepan along with the onion and garlic powder. Using a pastry brush, brush the butter into all of the cracks
13. Sprinkle and press the spring onion along with the cheeses, down into the cracks
14. Bake the loaf with the foil for 30 minutes. Uncover and bake for a further 25 minutes until the cheese is melted and bubbly. Top with the remaining green onions and parsley. Serve immediately!



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Whistle-Stop Soup!

WATERCRESS, LEEK AND GARDEN PEA SOUP

Packed with green goodness, this delicious spring time favourite soup will certainly impress your guests! Paired with mouthwatering stuffed bread and cooked in the crisp fresh air, this simple yet tasty lunch will no doubt become a signature dish!

Prep time - 15 mins Cook time - 30 mins Skill level - Easy Serves - 4 - 6

Ingredients

2 tbsp olive oil (little extra to drizzle when serving)

2 finely sliced, medium sized leeks

1 chopped, medium sized red onion

4 crushed small garlic cloves

750ml hot vegetable stock

85g watercress (hold a little back for garnish)

400g frozen peas

1 small lemon, zested and juiced

1 tsp ground white pepper

1 tsp fine sea salt

A small bunch of finely chopped parsley

Crema fraiche

Hand blender or processor

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Method

1. Over a medium heat on the side burner, heat the oil up in a large saucepan
2. Add the leeks, onion and garlic, and fry for 8 minutes or until softened and translucent
3. Add the hot vegetable stock and let it simmer for 10 minutes
4. Stir through the watercress. Don't forget to reserve a few leaves for garnish
5. Add the peas. Cook for 5 or 6 minutes until the watercress has wilted and the peas have softened
6. Blend until smooth using a processor or hand blender
7. Stir the lemon juice and zest through the mixture, season to taste
8. Stir through the parsley. Ladle into 4 bowls and top with the reserved watercress and a drizzle of olive oil
9. Swirl through some crema fraiche, then serve with delicious cheesy tear and share crusty bread!

ENJOY!



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