

LIZ'S STATION COOKING
APRIL 2009

COB LOAF



Preparation Time: 15 minutes

Cooking time: 10 minutes

Total Ingredients: 10

Enough for: 6-8 people

Great starter dish to put out at BBQ's while the steak is cooking.

- Cob loaf - try a different baker's variety each time.
- 1-2 cups diced bacon
- $\frac{1}{2}$ cup diced shallots
- $\frac{1}{4}$ cup diced red capsicum
- $\frac{1}{4}$ cup fine cut parsley
- $\frac{1}{2}$ packet grated cheese
- 400g tub of sour cream
- 250 tub/block Philadelphia cream cheese
- 1 teaspoon curry powder
- $\frac{1}{2}$ teaspoon garlic paste (optional)

Preferably have your baker wrap the cob loaf in paper, so that it is slightly crunchy. Using a serrated bread knife, cut 1/3 of the top off the loaf, and slice it into 1" cubes. Then use the knife to cut around the soft inside of the bread at the sides, and use your fingers to pry it from the bottom, being careful not to make any holes in the crust. Again cube the bread pieces. This now forms the cob loaf base and the dippers. Arrange them on a non-stick biscuit tray. Preheat the oven to 200 degrees.

In a non-stick pan, fry bacon, shallots, capsicum, garlic until bacon is just crisping. Add the Philly cheese; mash it through the bacon mix and then add the sour cream, garlic and curry powder. Keep stirring until all mixed well. Turn off the heat; stir in the grated cheese, and immediately spoon into the cob loaf.

Place in oven for 10-15 minutes, until bread pieces start to brown. Serve hot.