

Garlic Cheese Bread Bliss: The Ultimate Cheesy Side Dish (Pain au Fromage à l'Ail)

? Pain au Fromage à l'Ail Bonheur: The Ultimate Cheesy Garlic Bread Bliss



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Swaps and Notes:

Bread: A sourdough loaf or a ciabatta roll can offer a nice crusty contrast.

Garlic Butter (Homemade Hack): Easily make your own by combining 4 tablespoons of softened unsalted butter with 2 minced garlic cloves, 1/2 teaspoon of dried Italian seasoning, and a pinch of salt.

Cheese: While mozzarella is the standard for stretch and melt, feel free to mix in 1/4 cup of grated Parmesan or provolone for a sharper flavor.

Spice: Add a small pinch of red pepper flakes to the garlic butter for a little heat.

DIRECTIONS

- 1. Prep the Ingredients and Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper for easy cleanup. If using a full loaf, slice it into thick, 1-inch slices, or simply arrange your prepared slices on the baking sheet.
- 2. Apply the Garlic Butter:** Generously spread the garlic butter evenly over one side of each bread slice. Ensure the butter goes all the way to the edges, as this is what gives you that perfect golden crisp.
- 3. Load on the Cheese:** Sprinkle a very generous layer of shredded mozzarella over the buttered bread. Don't be shy! We are aiming for Bonheur(Bliss), and bliss requires maximum cheese coverage.
- 4. Bake Until Perfect:** Place the baking sheet in the preheated oven. Bake for 8 to 12 minutes, or until the cheese is completely melted, bubbly, and the edges of the bread are golden brown. For extra crispiness and a golden crust, place it under the broiler for the last 1-2 minutes, watching carefully to prevent burning.
- 5. Garnish and Serve:** Remove from the oven and immediately garnish with freshly chopped parsley. Serve piping hot for the best texture and flavor.

SWAPS & NOTES

Thick Bread Slices 4-6 slices Use a sturdy bread like Texas Toast, Italian loaf, or French baguette cut into thick slices.

Garlic Butter 4 Tbsp Use store-bought or easily make your own (see swaps/notes).

Shredded Mozzarella 1.5 cups Freshly shredded melts better, but pre-shredded works fine.

Fresh Parsley 1 Tbsp Finely chopped, for garnish and a hint of freshness.

TIPS FOR SUCCESS

Softened Butter is Key: If your butter is too hard, you'll tear the bread when trying to spread it.

Let it come to room temperature for 30 minutes, or microwave it for just 10 seconds to make it easily spreadable.

The Mozzarella Layer: Press the cheese gently into the butter.

This helps it adhere to the bread and ensures a better melt.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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