



JERNEJ KITCHEN

CHEESY PANCETTA PULL APART BREAD

Cheesy Pancetta Pull-Apart Bread with homemade garlic parsley sauce is perfect for hosting picnics and celebrations. Serve it warm.

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	35	MINUTES

CHEESY PANCETTA PULL APART BREAD

1 kg (2 pounds) loaf of bread

120 g (4.5 ounces) pancetta, cut into cubes

3 tbsp olive oil

50 g (4 tbsp) butter

1 tbsp parsley, finely chopped

2 cloves of garlic

300 g (10.5 ounces) shredded cheese (Gouda or Mozzarella)

TOOLS AND EQUIPEMENT

bread knife

cutting board

pan

plate

paper towels

grater

foil

baking sheet

PREPARATION

Place a rack in the middle of the oven and preheat it to 200 °C / 390 °F.

CUT THE BREAD AND PAN-FRY PANCETTA

Cut the bread loaf in a (2 centimeters) 1-inch grid pattern without slicing through and place it on an aluminum foil-lined baking sheet. Add pancetta cut into cubes to a pan and place over medium heat. Pan-fry for about 5 minutes or until the pancetta is golden-brown and crunchy. Transfer to a plate lined with paper towels to eliminate any excess fat.

GREMOLATA SAUCE

Add olive oil and butter to the same pan. The pan shouldn't be on the stove. Add diced garlic and chopped parsley. Stir to combine; the butter should melt.

BAKE AND SERVE

Stuff the bread with shredded cheese and pan-fried pancetta, and pour the prepared garlic parsley sauce all over the bread. Bake the loaf covered with foil for 20 - 25 minutes at 200 °C / 390 °F. Serve immediately.