

Avocado, garlic & cheese pull-apart bread

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If you're worried about breaking the bank, this avocado pull-apart is a must-try. A huge thanks to Australian Avocados for this easy recipe.

Ingredients (serves 4 to 6)

- 1 loaf sourdough bread
- 1 ripe avocado, peeled and halved lengthways
- 1 tbsp olive oil
- 2 garlic cloves, crushed
- 1 tbsp lemon juice
- 1 ½ cups grated 3-cheese mix
- Salt & pepper to season

Method

Preheat oven to 200°C (180°C fan-forced).

Using a sharp knife, deeply cut the bread into a honeycomb pattern (don't cut through the base of the loaf).

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Scoop avocado flesh into a bowl and add oil, garlic and lemon juice and seasoning, and lightly mash with a fork.

Gently ease bread open and spoon avocado mixture into the loaf.

Repeat using cheese.

Place loaf onto a large sheet of foil and loosely wrap. Place on a baking tray and bake for 12 minutes.

Uncover and bake for a further 8 to 10 minutes until hot and golden.

Recipes and images by [Australian Avocados](#).

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