
Bloomin' Pesto Mozzarella Bread

My daughter Sara's recipe

Internet Address:



1 loaf white bread, round, unsliced

1 cup pesto sauce, fresh (jarred, or make your own)

12 ounces mozzarella cheese, shredded

Kosher salt

Freshly ground black pepper

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 6

1. Preheat the oven to 350°. Line a baking sheet with aluminum foil or parchment paper.
2. Prepare the bread: Score the bread lengthwise as you would to slice the loaf into 1/2 to 3/4" thick slices, but do not cut through the bottom. Turn the loaf a quarter turn, and slice the bread the other direction, but only slice it to about 1" from the bottom. You'll end up with a whole, round loaf of little towers or fingers of bread.
3. Use a spatula or butter knife to spread pesto in all the edges and crevices, down deep in the bread.
4. Sprinkle shredded mozzarella inside the all the nooks and crannies, pushing it in so that the cheese doesn't melt off the edges/sides.
5. Transfer the loaf to the prepared baking sheet, and bake until the pesto is bubbly and the mozzarella is melted, 15 to 17 minutes. Serve warm.

Yield: 6 to 8 servings

Per Serving (excluding unknown items): 394 Calories; 33g Fat (74.4% calories from fat); 19g Protein; 6g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 533mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 5 Fat; 0 Other Carbohydrates.