

Indian spinach in a bread bowl...

Ingredients:

- 1kg (2.2lbs) frozen spinach, chopped
- 1 large loaf of artisan bread
- 1 onion finely diced
- 3 tbsp mayonnaise
- 2 tbsp tomato paste
- 100g (3.5oz) Philadelphia cream cheese
- 1 150g packet Boursin garlic & herbs
- 1 190g jar red pesto
- 100g (3.5oz) grated Parmesan
- Oil for frying
- 1 tsp garam masala
- 1 tsp cumin
- 2 cardamom pods
- ½ tsp easy chilli

Preparation time 20 mins

Cooking time 40 mins



Method:

For the filling

- Allow spinach to defrost, squeeze out the excess water and chop roughly
- Heat the oil in a pan and add the spices - fry for 1 minute
- Add the onions and cook until soft and translucent
- Add the drained, chopped spinach
- Add the mayonnaise, red pesto, tomato paste & chili and cook for 5 minutes
- Add the Philadelphia & Boursin and warm, stirring constantly so it doesn't burn
- Add the Parmesan and remove from heat

For the bread bowl

- Slice the top of the circular loaf off, keeping it to use later
- Pull out the doughy contents of the loaf leaving just the thick crust to use as a bowl
- Fill the bread bowl with the spinach mixture and replace the top forming a lid
- Wrap in foil and cook in the centre of the oven at 180C for 40 mins

To serve

- Remove bread lid and use a serrated knife to make vertical cuts at 1" (2.5cm) intervals all the way round the top of the loaf, creating a tear and share
- Serve with extra bread, poppadoms, or crudité's if you are avoiding carbs