

## Cheese & Biltong Baguette

### Ingredients:

- 1 French baguette
- 200 - 300g biltong
- Simonsberg cream cheese
- Cheddar cheese
- Mozzarella cheese
- Chives

### Directions:

1. Cut out and remove middle of French baguette.
2. Empty Simonsberg plain cream cheese into microwave-able bowl. Place in microwave on high for about 20 seconds. If the cheese is still too hard, put it in again for 10 seconds.
3. Dice the chives, add and stir them into the softened cream cheese.
4. Place down a sheet of baking paper and put the hollowed out French baguette on top of it.
5. Pack the base of the baguette with thin slices of mozzarella cheese.
6. Add a layer of biltong on top of the mozzarella cheese.
7. Repeat these layers twice (or until they fill up the hole in the baguette).
8. Top the final layer of biltong with your cream cheese mixture.
9. Grate some cheddar cheese and place as final layer on top of the cream cheese.
10. Bake on 150°C for 25 minutes (\*ovens may vary)
11. Remove and enjoy, just in time for the Rugby!