

#FOOD & RECIPES

Savoury bites with All Time Milk Bread

Although bread is a pantry staple and rather categorised as an everyday ordinary food, it can take a hundred different forms. The versatility and simplicity of bread makes it the perfect ingredient to play around with and produce a variety of delicious items.

All Time Milk Bread is freshly made and packed, which makes it so soft and delicious to eat. Whether used to prepare a quick sandwich or create mouth-watering appetizers such as prawn balls, All Time Milk Bread stands as the shining ingredient.

Here are four recipes for you to try using All Time Milk Bread.

SALMON GRILLED CHEESE SANDWICH

Ingredients

- 6 pieces All Time Milk Bread
- 3 tbsp butter
- 12 slices Cheddar cheese
- 1 cup shredded mozzarella cheese
- 6 large slices smoked salmon
- ½ tsp black pepper

Method

Spread butter evenly on one side of each of the bread slices, and let it toast in a pan with the buttered side down. Then, put one slice of cheddar cheese on each of the bread slices. Sprinkle shredded mozzarella cheese on one of the bread slices and let it melt slightly.

Once slightly molten, place smoked salmon slices over the piece with mozzarella cheese. Sprinkle some black pepper powder over the salmon slices and finally, take the bread slice with cheddar cheese and place it on top with the cheese side facing down. It's ready when everything is glued together; serve warm and immediately.

PRAWN BALL

Ingredients

- 4 slices All time Milk Bread
- 250g peeled and deveined prawn
- ½ tsp lime juice
- 1 tsp soy sauce
- ½ tsp fish sauce
- ½ tsp oyster sauce
- ½ tsp oil
- ½ tsp black pepper powder
- 1 tsp garlic and ginger paste
- 1 tbsp cornflour
- 2 tbsp finely chopped onions
- 2 chopped green chillies
- 1 tbsp chopped coriander
- Oil for frying



the bread slices.

Place the sliced sausages, olives, mushrooms and diced bell pepper onto each of the prepared bread slices. Sprinkle the top of each with oregano and chilli flakes. Broil these in a preheated oven for 15 minutes at 160°C, or until the cheese is oozing and molten. Serve immediately!

By Fariha Amber

Food and Photo:Fariha Amber



Method

Pat dry the prawns to get rid of any moisture and finely chop them such that they make a paste. Next, add lime juice, soy sauce, fish sauce, oyster sauce, oil and mix them well. Add chopped onions, coriander, green chillies and combine.

Next, season the mixture with garlic-ginger paste and black pepper powder. Lastly, add cornflour and bind them together to get a mushy mixture. Next, cut the brown edges from All Time Milk Bread slices. Cut the remaining white part into little dices.

Take some of the prawn mixture onto your greased palm and roll them to form little balls. Roll the prawn balls onto the diced bread so that all sides are coated. Let this refrigerate for 30 minutes before deep frying them in hot oil.

Flip them occasionally ensuring all sides are fried evenly and golden brown in colour. Once fully cooked, dredge them on a fine mesh sieve or kitchen towel to get rid of excess oil. Serve them with sweet chilli sauce or tomato ketchup.

PANZANELLA SALAD

Ingredients

- 3 medium sized ripe tomatoes
- 2 tsp salt
- 5 slices All Time Milk Bread
- 6 tbsp olive oil
- 1 large red onion
- 2 garlic cloves
- 2 tbsp balsamic vinegar
- ½ tsp mustard
- A handful of coriander leaves

Method

Chop the tomatoes into bite size pieces and place them on a colander with a bowl beneath to collect the tomato juice. Sprinkle salt over them and toss to coat. Let this rest for 15 minutes. Meanwhile, take the slices of All Time Milk Bread and remove the edges; cut them into bite size cubes and sprinkle 3 tablespoons olive oil over them

— toss to coat.

In a preheated oven at 180°C, bake the bread pieces for 10 minutes to form croutons. In the bowl with tomato juice, add balsamic vinegar, mustard, crushed garlic cloves and whisk to combine.

Drizzle the remaining three tablespoons of olive oil in a thin streak while constantly whisking until it becomes a smooth dressing.

Once the bread croutons are toasted, throw them into a salad bowl with the diced tomatoes, chopped onions, chopped coriander leaves, and drizzle over the freshly made dressing. Toss everything well to combine and serve.

BREAD PIZZA

Ingredients

- 8 slices All Time Milk Bread
- 1 cup shredded mozzarella cheese
- 4 tbsp cheese spread
- 6 tbsp pizza sauce
- 3 sausages
- 6-8 pieces black olives
- 6 pieces button mushrooms
- 1 tsp oregano
- 1 tsp chilli flakes
- ¼ cup chopped bell pepper

Method

To prep the ingredients, thinly slice the sausages, black olives, and mushrooms. Spread the cheese spread evenly onto All Time Milk Bread slices. Next, spread over with pizza sauce. After that, generously sprinkle over mozzarella cheese on each of

