Mousie’s Mum’s Famous Stuffed Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 2 baguettes 2. 7 medium potatoes 3. 5 hard-boiled eggs, chopped into cubes 4. 3 cooked sausages, chopped into cubes 5. Bunch of coriander/parsley, chopped. (amount depends on how much you like your herbs. Optional, really) 5. 8 oz Philly cream cheese (if you like creamier, cheesier stuff, you could chuck in another 8 oz of cheese in) 6. 1 cup mayonaise 7. salt and pepper

Instructions

I learned to make this dish by watching someone else's mum, and taught it to my mum. She then added in her own touches (the mayo and eggs), and since then became famous among my high-school mates for this dish. They request it everytime we have a gathering, and the response is always the same..."I WANT MORE!!!". This is a very "up to you" recipe. It depends on your taste buds, and how unhealthy you like your food. My version has a hint of "cream cheesiness" as well as a quite pronounced mayo taste. 1. Divide each baguette into three parts, I find this the most suitable for easy handling. You could of course just chop it in half, or into four. 2. Using a pair of chopsticks (other utensils don't do the job as well), start digging the "insides" of the bread out, leaving 1/2 cm from the crust. You want it quite hollow. Don't throw the dug out stuff away. You'll still need it. 3. Boil and mash the potatoes. 4. Chop the "bread innards" up. 5. In a GINORMOUS bowl, put the cream cheese and 1/2 cup of mayo in, and start creaming them together. It helps if the cheese is soft. 6. Add salt and pepper. 7. Chuck in the mashed potatoes, egg, sausages, and half of the chopped bread. Mix. 8. Taste. Now, at this point, if the mixture is a bit dry, add more mayo or cheese. If it looks like it can take more chopped up bread, chuck in more. As I said, it all depend on YOU. 9. Now for the OMG ITS SO BORING PART. I usually get the people who requested this bread to help me with it. Taking a spoon, scoop the mixture back into the hollowed out bread crust. You want the "bread tube" to be FIRM. And I mean FIRM. Squish as much mixture as you can into the tubes as humanely possible. If you divide the bread into three like me,

the two ends are easier to do as no mix will fall off the other end. 10. Wrap in aluminium foil. There's a trick to this, you can't just haphazardly wrap it up, you have to leave around 1/2 cm of "breathing space" surrounding the bread. According to mum, this is so more heat can circulate the bread, and makes it crispier on the outside. 11. Bake in a preheated 180C oven for around 20-30 minutes. 12. Slice into slices using a bread knife (Trust me, you don't want to use any other kind of knife.) 1 loaf feeds around 4 girls, the other loaf is usually for breakkie the next morning. Usually there's also alot of mix left over. Good to eat on its own as well.