

## GARLIC BREAD

### Ingredients

French Bread/Baguette  
Garlic Cloves 1 or 2 (chopped)  
2oz (60 grams) Butter  
Fresh Parsley (a few sprigs chopped)

Preparation time: 5 minutes  
Cooking time: 10 minutes  
Oven: 180°C/  
Gas Mark 4

Start by mixing the butter in a bowl with a fork or beater until soft. Add the chopped garlic and mix well. Use one or two cloves of garlic depending on your taste.



Cut the bread into slices (approx. 1 inch thick) and spread the garlic butter mixture over both sides of the bread and place on a baking tray. Sprinkle with chopped parsley and cook in the oven for 10 minutes.

### Chef's Tip:

Remove the butter from the fridge for 10 minutes before starting the recipe so that it is softer and easier to mix.

Add grated cheese before cooking to give it extra zing!