TOASTY GARLIC BREAD WITH
HERB BUTTER

INGREDIENTS

Fresh baguette loaves cut to 2cm thick slices-
DO NOT CUT THROUGH TO BREAH BASE,
leave 1-2cm from bottom
250g herb butter softened
48 garlic cloves, crushed and finely chopped
4 tablespoons of freshly chopped parsley and
chives
salt and pepper

METHOD

1. preheat oven to 200 degrees
2. combine butter, garlic, parsley and chives
   into a bowl. Season with salt and pepper.
3. Spread carefully onto one side of each
   attached slice of baguette.
4. Wrap each baguette in foil
5. Bake for 12-15 minutes in oven or until
   butter is melted and bread is crisp
6. Serve warm