Garlic and Herb Bread

Ingredients

6 stems of parsley

Small bunch of chives

4 cloves of garlic, minced or chopped

Small bunch of thyme

125g salted butter

4 flat breads

Salt and pepper

Method

1. Wash and carefully spin herbs to dry off. Pick the leaves, remove stems and chop coarsely
2. Peel and mince the garlic or chop finely (or crush with garlic press)
3. Beat the butter with a wooden spoon until it starts to whip, add the herbs to the butter with the garlic. Continue to beat until its creamed
4. Spread the butter across the flatbreads
5. Spread evenly in some flat over trays that have been lined with baking paper
6. Bake at 180oC for 12-15 minutes or until golden and cooked
7. Allow to cool and cut into portions (about 8 per flatbread)