



GARLIC BREAD

Season:	Year round
From the garden:	<i>Garlic, parsley</i>
Type:	<i>Bread / side dish / entree</i>
Difficulty:	<i>Easy</i>
Serves:	<i>30 tastes</i>
Source:	<i>taste.com.au</i>

Equipment

- *Chopping board*
- *Bread knife*
- *Chopping knife*
- *Garlic press*
- *Microwave-proof mixing bowl*
- *Tablespoon*
- *Mixing spoon*
- *Pastry brush*
- *Tin foil*

Ingredients

- * *1 1/2 "French stick" loaves of bread or similar*
- * *3 cloves of garlic*
- * *100g of butter*
- * *bunch of parsley*
- * *salt and pepper to taste*

Method

1. Preheat oven to 220°C.
2. Cut bread into 2cm-thick slices without cutting all the way through.
3. Peel garlic cloves and crush them one at a time in a garlic press. Set aside all of the crushed garlic.
4. Wash parsley. Cut off and discard the large stalks. Finely chop the leaves until you have about one tablespoon worth. Set aside with the garlic.
5. Cut the butter into small cubes and place them into a microwave-proof mixing bowl. Soften in the microwave on a low-power setting.
6. Add the garlic and parsley to the softened butter. Mix together well. Season with salt and pepper.
7. Spread mixture over the cut sides of the bread.
8. Wrap loaf in tin foil.
9. Bake for 12 to 15 minutes or until butter is melted and bread crisp. Serve.

Skills: Fine chopping, use of garlic press, slicing bread with correct knife with a back and forth motion, use of pastry brush