BEECH OVENS
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Beech Ovens Recipe Library

Garlic Bread

Name of dish:	Garlic Bread	
Cooking method:	Baking	Preparation Time: 5 mins
Number of portions:	4	Cooking Time: 12 - 15 mins

Ingredients			Method
Item	Amount		
Baguette	30cm+		Preheat oven to 220°C/200°C fan-forced. Cut bread into 2.5cm-thick slices without cutting all the way through.
Butter, softened	60g		Combine butter, garlic and parsley in a bowl. Season with salt and pepper. Spread mixture over cut sides of bread slices. Wrap loaf in foil.
Garlic Cloves, Crushed	2		Bake for 12 to 15 minutes or until butter is melted and bread crisp. Serve.
Fresh Parsley Leaves, Finely Chopped	1 Tbsp		