

Garlic Bread

Ingredients

7 loaves of Pane di Casa bread
1kg butter, softened
20 cloves garlic
freshly ground salt
1 ½ cups finely chopped parsley

Utensils

chopping boards	sharp knives
measuring cups	butter knives
spatula	2 baking trays
foil	mixing bowl

Method

1. Finely chop garlic and herbs.
2. Mix together the butter, herbs, garlic and a good grind of salt and mix until well combined.
3. Slice the loaves, but don't cut all the way through. Butter each side of the slices with garlic butter.
4. Wrap the baguettes in the foil.
5. Preheat the oven to 200°C. Bake for 15 minutes, then unwrap the top portion and bake for another 5 minutes until the bread is crusty.