

Garlic Baguette

Season: any- but lovely in Winter with soup

Serves: 12 small slices

Fresh from the garden: herbs

Equipment: Chopping boards Cook's knife Scissors Mixing bowl Garlic crusher Small spatula Bread knife Butter knives Foil Baking tray Bread baskets for serving	Ingredients: ½ rustic baguette 60g softened butter 1 large clove garlic A little freshly ground salt 1 tablespoon chopped fresh herbs
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What to do:

1. Preheat oven to 200°C, eco fan setting.
2. Place softened butter into the mixing bowl. Crush garlic and add to the bowl. Wash, dry and chop herbs, add to the bowl along with a grind of salt.
3. Mix well until combined.
4. Slice bread into 12 slices, about the thickness of an adult's finger.
5. Butter the slices and form back into a loaf shape on top of a piece of foil. Wrap up the baguette in the foil.
6. Place on a baking tray and cook for 12 minutes. Open the foil and cook for a further 3 minutes or until the butter is melted and the top is crusty. Serve hot in bread baskets.