

Herb and Garlic Bread

Season: Autumn

Type: Side

Serves: 28 tastings

From the garden: Rosemary, basil, chives & garlic

Class focus: Mincing garlic & chopping herbs



Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Butter knives x 3 Chopping boards and knives Measuring spoons Kitchen scale Baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5	80g butter (soften using microwave) 3 tablespoons olive oil 1 clove garlic (minced) 2 sprigs rosemary (leaves only, finely chopped) 2 sprigs basil (leaves only, finely chopped) 10 chives (finely chopped) ¼ teaspoon salt 14 slices of bread

What to do:

1. Heat oven to 180C.
2. Wash all the herbs.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients **except** bread in a small mixing bowl.
5. Spread some butter mixture on each piece of bread.
6. Place the bread on lined baking trays.
7. Bake in the oven for 5 minutes or until lightly golden.
8. Cut each piece of bread in half.
9. Serve into 5 serving plates with a kitchen tong in each.