

Sara B.

## Garlic & Herb Bread

### Ingredients

1 baguette or French Stick  
150gm soft butter  
2-3 cloves fresh garlic  
A selection of fresh herbs:  
    parsley leaves  
    thyme leaves  
    chives  
    basil leaves  
    dill leaves

### Method

Heat oven to 180°C.

Slice the bread on an angle approximately 1.5cm thick but not all the way through to the bottom; leave the bottom uncut. You might need to cut the bread stick in half, check the size of the oven.

Peel and *microplane* grate the garlic into a medium size bowl.

Separate the leaves from the stalks then wash, dry and finely chop the herbs. Add to the garlic.

Mash the softened butter into the garlic mixture and combine well.

Lay the baguette on a large piece of tin foil and spread the butter all over one side of each bread slice. +++Roll up and bake in the oven for about 20 minutes or until bread is how you want it.

Serve warm.

+++You can freeze the bread at this stage.

