

Herb and Garlic Bread

Season: Autumn

Type: Side

Serves: 36 tastings

From the garden: Basil & oregano

Class focus: Mincing garlic & chopping herbs



Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Butter knives x 3
Chopping boards and knives
Measuring spoons
Kitchen scale
Baking tray x 3
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

150g butter (soften using microwave)
3 tablespoons olive oil
2 cloves garlic (minced)
2 sprigs basil (leaves only, finely chopped)
2 sprigs oregano (leaves only, finely chopped)
¼ teaspoon salt

1 ½ loaves 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 10 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.