

Herb and Garlic Bread

Season: Summer

Type: Side

Serves: 28 tastings

From the garden: Thyme & 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 2
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

80g butter (soften using microwave)
2 tablespoons olive oil
1 clove garlic (minced)
3 sprigs thyme (leaves only, finely chopped)
3 sprigs oregano (leaves only, 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.