

garlic bread

Equipment:

Bowl, mortar+pestle, scales, measuring cup and spoons, spoon, chopping board, knife, aluminium foil

Ingredients:

1/3 cup olive oil
40gms butter
3 cloves (1+1/2 tspns crushed) garlic
2 stalks flat leaf parsley-washed
1 small sprig young rosemary- washed
1 bagette, or french stick
salt
1/2 tspn lemon juice
dash of tabasco

Method:

heat oven to 200c
Soften butter in a bowl, mix in oil. Pull rosemary leaves off stalk, and chop finely along with parsley. Add to butter/oil mix, along with the crushed garlic, lemon juice, tabasco and salt. Slice the bread evenly through to the bottom, into 1cm thick slices. Spread the garlic butter over the slices. Wrap in tin foil, and put in oven. Heat for 15-20 mins, until warmed through. Cut each slice in half. Serve.