

# s a n d w i c h   t o a s t e r g a r l i c   b r e a d

## **Equipment:**

Bowl, mortar+pestle, scales, measuring cup and spoons, spoon, chopping board, knife, non-metal cooking tongs

## **Ingredients:**

⅓ cup olive oil  
40gms butter, softened or melted  
3 cloves (1½ 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:**

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. Lay the bread down in matching pairs. Turn the sandwich toaster on. Spread the garlic butter over the slices, on the inside, like a sandwich. Put the sandwiches in toaster and cook until golden. Use the tongs, so you don't burn yourself. Serve.