

# GARLIC BREAD



**PREP: 10 MINUTES**

**COOK: 10 MINS**

**DIFFICULTY: EASY**

*Serves 2-4 family members*

## INGREDIANTS

1 CLOVES OF GARLIC

50G BUTTER

1 TBSP FLAT LEAF PARSLEY  
PARMESAN (OPTIONAL)

### STEP 1:

HEAT UP THE OVEN TO  
400F/200C/GAS MARK

### STEP 2:

PEEL AND FINELY CHOP THE  
GARLIC.

### STEP 3:

MIX THE CHOPPED GARLIC WITH  
THE BUTTER AND THE STIR THE  
PARSLEY IN.

### STEP 4:

ADD CHOPPED TOMATOES,  
PARSLEY, AND SEASON WITH SALT  
AND PEPPER.

### STEP 5:

GET YOUR BREAD AND MAKE  
DIAGONAL INCISIONS ABOUT 2 CM  
APART USING A SHARP KNIFE.  
MAKE SURE YOU DO NOT CUT  
STRAIGHT THROUGH THE BREAD!

### STEP 6:

USE A KNIFE TO SPREAD  
GENEROUSLY THE GARLIC BUTTER  
BETWEEN THE SLICES, THEN WITH  
A SHEET OF TIN FOIL, WRAP UP  
THE LOAF AND PLACE IN THE  
MIDDLE OF THE OVEN AND BAKE  
FOR AROUND 10 MINUTES.

