

GARLIC BREAD WITH FRESH HERBS



Ingredients

- 100g Salted Butter, softened
- 2 tbls fresh herbs (your choice of rosemary, thyme or oregano)
- 2 tbls MA's Garlic Paste
- 1 french bread loaf (If you don't have a French bread stick, any type of bun, bread, ros paan can be used.)



Preparation time
10 min.



Cook time
20 min.



Serves
4 Persons



Parental supervision required for cutting the bread and using the oven.

1



Bring the butter to room temperature and mix with garlic paste and add your choice of fresh herbs.

2



Slice the bread into evenly sized slices, making sure you don't cut all the way through the loaf at the bottom so the pieces stay together.

5



Best served warm straight from the oven

3



Spread the garlic mixture evenly onto both sides of the bread with a butter knife.

4



Wrap the bread in foil and cook in a 180C oven for 15 -20 minutes or until the butter is all melted and the bread is crunchy.

If you like you can add
MA's chilli pieces or New
Beginnings Grated Cheese
for a different flavour.



@ kitchen.mas

f maskitchensl

www.mas.kitchen

011 7602200

CARD 06