



## **Garlic Bread**

**Servings:** 6 people

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes

### **Ingredients:**

1. 250g butter block melted.
2. 2 medium Stone Baked Baguette.
3. 150g grated Parmesan extra sharp.
4. Chopped parsley.
5. 1 tablespoon chopped garlic. The one we used in the video also has chili (Optional).
6. Salt and pepper.

### **Instructions:**

1. In a bowl, mix parmesan cheese, melted butter, parsley, garlic, salt, and pepper. Refrigerate for 15 mins to firm up – makes it easier to spread on the baguette.
2. Slice the baguette and spread the parmesan mixture on top.
3. Pop in the oven at 170°C until golden and crispy

Bon Appétit!