



Garlic Bread

Prep time: 10 Minutes

Cook time: 15 Minutes

Serves 4

Homemade garlic bread is a super treat which makes great accompaniment to so many dishes.

Ingredients:

2 ciabattas, sliced in half
4 tbsp of room temperature butter
3 cloves of garlic, minced
Pinch of salt



Method:

1. Preheat the oven to 200°C.
2. In a bowl, stir together the room temperature butter, the garlic and the salt until it is relatively smooth.
3. Cut the ciabattas in half, length ways allowing for 4 pieces. Lay the bread pieces on a baking tray with the cut side facing up.
4. Spread the garlic butter mixture evenly on the bread.
5. Bake the bread for 10-15 minutes, or until the edges are golden brown and crispy.
6. Serve hot.

Helpful tips:

- If you want cheesy garlic bread, add some cheese of your choice to the breads.