

# Herb and Garlic Bread

**Season:** Summer

**Type:** Side

**Serves:** 32 tastings

**From the garden:** Rosemary

**Class focus:** Mincing garlic & chopping herb



## Equipment:

Small mixing bowl x 1  
Wooden spoon x 1  
Butter knives x 3  
Bowl x 1 (for butter)  
Chopping boards and knives  
Measuring spoons  
Kitchen scale  
Baking tray x 2  
Baking paper  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

80g butter (soften using microwave)  
2 tablespoons olive oil  
1 clove garlic (minced)  
½ teaspoon dried thyme  
3 sprigs rosemary (leaves only, finely chopped)  
¼ teaspoon salt  
  
16 slices of bread

## What to do:

1. Heat oven to 180C.
2. Wash all the herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients **except** bread in a small mixing bowl.
5. Spread some butter mixture on each piece of bread.
6. Place the bread on lined baking trays.
7. Bake in the oven for 5 minutes or until lightly golden.
8. Cut each piece of bread in half.
9. Serve into 5 serving plates with a kitchen tong in each.