GARLIC & PARMESAN BREAD

Ingredients	Equipment
French Stick sliced	Chopping Boards
Approximately 50 Grams	Bread Knife
Parmesan Cheese	
4 Cloves Garlic peeled &	Garlic Crusher
crushed	
125 Grams Butter	Grater
	Scales
	Medium Mixing Bowl
	Kitchen Knife
	Foil

What to do

- 1. Get out all required equipment
- 2. Weigh and measure ingredients
- 3. Slice the French Stick approximately 2cm thick
- 4. Weigh the butter. Cut into small cubes and place in the medium mixing bowl.
- 5. Peel and crush the garlic into the bowl
- 6. Weigh and grate the parmesan cheese and add to the bowl.
- 7. Salt & Pepper to taste
- 8. Mix with the kitchen knife until smooth and well combined.
- 9. Spread the mixture between the bread slices.
- 10. Place on the foil and wrap.
- 11. Place in a hot oven for approximately 10-15 minutes or until butter is melted.