



Garlic Bread with Parmesan

Source – various

Harvest – garlic, parsley

Vocab Words – softened, sprinkle, laid

Skills – chop, grate, mash, spread, bake

Equipment:

- Chopping boards and grips
- Compost bowls
- Knives
- Bowl and butter knife or fork
- Grater or microplane
- Bread knife
- Butter knives
- Baking trays lined with baking paper
- Foil, if needed
- Serving Items – platters and tongs

Ingredients:

- **Butter**, softened
- **Garlic** cloves (such as 2 per 100gms of butter), finely chopped
- Flat-leaved **parsley**, finely chopped
- **Bread** (sourdough, French stick, ciabatta...)
- 100g **parmesan**, finely grated

What to do:

1. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
2. Preheat oven to 170°C and line baking tray/s with baking paper.
3. Make the garlic butter by mixing the garlic and parsley into the softened butter with a knife or fork.
4. Spread the butter mixture over the slices of bread and sprinkle with the parmesan cheese (either between each slice or over the top of slices laid flat).
5. Bake for 10-15 minutes until the butter has melted and the bread is warm and crisp. Remove from the oven and cover with foil to keep warm if needed. Serve.

Notes: Place any remaining garlic butter mixture in a log shape on baking paper, roll up and then refrigerate or freeze. It can be used on hot pasta, for sautéing vegetables or in soups.