



Make delicious garlic bread

This simple but tasty favourite is a great side dish or starter.

What you need

Serves 8

- 1 baguette (stick of French bread)
- 3 to 4 cloves of garlic, minced
- 2 tbsp finely chopped fresh parsley
- 125g **butter** (leave out until it's soft)
- Bread knife
- Chopping knife
- Butter knife
- Bowl
- Spoon
- Oven sheet
- Foil

If you love the smell of garlic bread wafting out of the oven, you'll enjoy making your own. This simple dish is popular all over the world but recipes vary. Some people say you can trace its roots back to the ancient Romans, who ate toasted slices of bread, rubbed with garlic and brushed with olive oil or lard (animal fat). In Lithuania, *kepta duona* is made from black rye bread that is fried until crispy and rubbed with garlic. In the UK, it's usually butter mixed with garlic and herbs and spread onto the slices of a baguette. You can use most types of bread, including gluten-free, and dairy-free spread instead of butter if you prefer. This recipe takes about 25 minutes to make. Serve on its own or with a meal, such as lasagne.



Instructions

- 1 Cut the baguette into slices, doing it at a slight diagonal angle like in the picture below.
- 2 Peel and very finely chop the garlic cloves and parsley. This is fiddly, so ask an adult to help. You could use a garlic crusher to mince the garlic.
- 3 In the bowl, mix the garlic and parsley into the softened butter with a spoon. Add a pinch of salt and pepper if you wish.
- 4 Spread the garlic butter over both sides of each of the bread slices.
- 5 Put the buttered baguette back together again, wrap it in foil and place on the baking sheet.
- 6 Bake for 15 minutes until the crust is crispy and the butter is melted (ask an adult to check by unwrapping the foil slightly). Serve warm.



Allergy information Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy

WARNING!

Ask an adult for permission before you start cooking.



KITCHEN SKILLS

Garlic bread is believed to have been invented by Italians living in the US.

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SCAN ME