



Garlic Bread

Ingredient	10 Portions	50 Portions	100 Portions
Thaw and Serve Baguette	1	5	10
Margarine	75g	375g	750g
Garlic – Finely diced	1 clove	0.5 bulb	1 bulb
Mixed Herbs	1 tsp	1.5 tbsp	3 tbsp

Key Points

You could add fresh parsley to your garlic butter to give it a fresher look.

Method

1. Defrost frozen baguettes
2. Using a bread knife, diagonally cut each baguette into 10 large slices
3. In a mixing bowl, mix soft spread, finely chopped garlic and mixed herbs
4. Place slices on a baking tray
5. Using a spoon or palate knife spread the garlic butter onto the slices
6. Cook at 180°C for 8 minutes or until browned
7. Serve immediately

Allergens Wheat, Milk, Sesame