

Beckett's Farm

STARTERS



Garlic Bread

Ingredients



3 garlic cloves



100 g softened butter

2 tbsps finely chopped flat leaf
parsley



1 ciabatta loaf or 1 small
baguette

Method

1. Pre-heat the oven to 400F/200C/gas mark 6.
2. Peel the garlic and finely chop. Mix with the butter and stir in the parsley.
3. Using a sharp knife, make diagonal incisions about 3cm apart, as if you were slicing the loaf but without cutting right through.
4. Take a sheet of tinfoil, large enough to parcel the loaf and place the loaf in the middle.
5. Use a knife to smear the garlic butter between the slices, close up the parcel and bake for 10 minutes. To achieve a crusted top, open the foil and bake for a further 5 minutes.

Inclusion of the Becketts logo in the first column indicates that the item can be purchased in Becketts Farm Shop.

