**Garlic Bread**

**Ingredients**

1 Low Protein Pizza Base

2-5 cloves garlic (according to your taste preference)

200g/8oz butter, softened

2 tablespoons chopped fresh parsley

Salt and pepper to season

4 low protein rolls

Oven Temperature:

Oven T Gas Mark 6/200°C/400°F

**Method**

1. Crush garlic. Add it to the butter with the parsley. Season lightly with salt and pepper. Mix well.
2. Place the Low Protein Pizza Base on a pizza or baking tray, spread the garlic butter mixture generously over the surface, almost to the edge.
3. Bake in a preheated oven for 12-15 minutes, until the edges of the pizza base are lightly browned.
4. Serve hot.