

## **St. Patrick's Day Garlic Bread**

### **Ingredients**

1 loaf of Loprofin Sliced Loaf or Juvela Low Protein Sliced Loaf

150g of butter or other fat spread

4 cloves of garlic

1 teaspoon of fresh chopped parsley

1 teaspoon of tomato puree

1 teaspoon of curry powder

Oven temperature: 200°C/400°F/Gas Mark 6

### **Method**

1. In a small bowl, mix together the fat spread and garlic.
2. Divide into three smaller bowls and add the parsley to the first bowl, the tomato puree to the second bowl and the curry powder to the third bowl.
3. Spread the butter mixtures thickly over the slices of low protein bread. Cut the bread into fingers or shapes with cutters if desired.
4. Place butter side up on a baking tray and place in a pre-heated oven for 5-10 minutes, until crisp and golden.
5. Arrange into the green, white and gold (like the Irish flag) and serve.