

Chinese Five Spice Fingers

Ingredients

1 Loprofin Sliced Loaf

150g butter, softened

1 teaspoon Chinese Five Spice or other oriental spices

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

Method

1. In a small bowl, mix together the butter and spices.
2. Spread the butter mixture thickly over the slices of bread.
3. Cut into fingers.
4. Place the bread, butter side up, on a baking tray and place in a preheated oven for 5-10 minutes, until crisp and golden.
5. Alternatively, place on a sandwich press for a couple of minutes.

This recipe was provided by Nutricia

National Centre for Inherited Metabolic Disorders