

## **Fate Garlic Bread**

### **Ingredients**

Fate Bread Rolls or Fate Baguette

200g butter, at room temperature

4-5 cloves garlic, finely chopped or crushed

3-4 tablespoon roughly chopped fresh parsley

### **Method**

1. Preheat the oven to Gas Mark 5/190°C/375°F.
2. Place the butter into a dish and add the garlic. Use a fork to mix well.
3. Add about half of the parsley.
4. Cut slices downwards in the top of the bread rolls or baguette, but do not cut through the base. Spread garlic butter inside the slices, and add more of the chopped parsley.
5. Wrap the bread loosely in kitchen foil, leaving the top of the foil open if you like the bread crispy on top.
6. Place in the oven for about 10-12 minutes until piping hot.
7. Serve hot.

