

Cheesy Garlic Bread

Perfect for when friends visit, or as a snack, and really easy to make.

You will need:-

1 French stick or large baguette

2 cloves of Garlic

Either 1 teaspoon of dried Basil and one of Oregano, or two of dried mixed herbs.
(If you don't like strong herbs, then just use some Parsley)

3 tablespoons of Parmesan cheese.

4 ounces or 112 grams of butter

First take a bowl and peel the garlic, then using a garlic crusher crush the Garlic in to the bowl.
(If you don't have a crusher, just finely chop the cloves)

Mix the remaining ingredients together, and then leave for about 15 minutes so the garlic infuses into the butter.

Turn the oven on while you are waiting to 200c.

Take the baguette or French stick and make cuts into it about 3cm apart, bit don't cut all the way through, leave the bottom of the bread totally uncut.

Use a knife to smear the garlic/butter mixture into the cuts you made in the bread.

Wrap the bread in some silver foil and pop into the oven for about 10 minutes. To brown the top of the bread to an extra degree, carefully take the bread out of the oven (use oven gloves as it will be hot), open up the foil parcel so the top is exposed to the heat and stick it back in the oven for between 3 and 5 minutes.

Serve on its own, with soup, or as a side dish to any pasta meal.