

OVERALL time: 22 mins

Easy but Epic Garlic Bread

Thanks to our NEW **Garlic Liquid Seasoning**, this golden Garlic Bread is packed with real garlic flavour - without the peeling, chopping or garlic-y fingers. ☐ Simply drizzle, spread and bake or braai for a super speedy take on SA's favourite side dish. ☐☐ Because life's too short for bland.

Metric

Number of servings : 8

ingredients

For the bread

- 200 g salted butter, softened
- 40 g parmesan cheese, finely grate
- 1 small bunch Italian flat leaf parsley, finely chopped
- 3 Tbsp **Cape Herb and Spice Liquid Garlic**
- 1 large loaf artisanal baguette or bread of choice

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 12 mins

Preheat oven to 200°C.

In a medium mixing bowl, combine the butter, parmesan, parsley and **Cape Herb & Spice Liquid Seasonings Garlic**.

Mix thoroughly with a spatula until very well combined.

Cut the bread in half and then again lengthwise to land up with four wide pieces.

Place the baguette pieces crust side down on a baking tray.

Spread a generous amount of garlic butter across the cut sides of the bread

Transfer to the oven and bake until toasted and golden, about 10-12 minutes.

Cut into chunky pieces and serve warm.

For braai instructions:

When ready to cook garlic bread, sandwich the halves back together.
Wrap in tinfoil so you have two half baguettes.

Place the foil wrapped garlic bread on the braai over medium-hot coals or medium gas.

Braai for approximately 15 minutes, turning it every 5 minutes to ensure even cooking.

Carefully unwrap, slice and enjoy!

<https://capeherb.co.za>

Metric

ingredients

For the bread

- 200 g salted butter, softened
- 40 g parmesan cheese, finely grate
- 1 small bunch Italian flat leaf parsley, finely chopped
- 3 Tbsp **Cape Herb and Spice Liquid Garlic**
- 1 large loaf artisanal baguette or bread of choice

Number of servings : 8

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 12 mins

Preheat oven to 200°C.

In a medium mixing bowl, combine the butter, parmesan, parsley and **Cape Herb & Spice Liquid Seasonings Garlic**.

Mix thoroughly with a spatula until very well combined.

Cut the bread in half and then again lengthwise to land up with four wide pieces.

Place the baguette pieces crust side down on a baking tray.

Spread a generous amount of garlic butter across the cut sides of the bread

Transfer to the oven and bake until toasted and golden, about 10-12 minutes.

Cut into chunky pieces and serve warm.

For braai instructions:

When ready to cook garlic bread, sandwich the halves back together.
Wrap in tinfoil so you have two half baguettes.

Place the foil wrapped garlic bread on the braai over medium-hot coals or medium gas.

Braai for approximately 15 minutes, turning it every 5 minutes to ensure even cooking.

Carefully unwrap, slice and enjoy!

<https://capeherb.co.za>