

GARLIC BREAD

INGREDIENTS:

10 cloves garlic

3 Tbsp extra virgin olive oil

Salt

100gms butter

Simon Gault herb rub

Loaf Ciabatta bread



In cold water bring the garlic to the boil, strain then repeat 2 more times.

In an oven dish drizzle 3 Tbsp oil over the blanched garlic and season with salt.

Roast in oven at 180 celcius and cook until soft and golden.

Mash garlic and add the butter and Simon Gault herb rub and mix thoroughly.

Slice bread into slices and smear the butter over it. Bake in the oven @ 180 celcius until crispy then serve.

