

Garlic bread

Serves 5



Ingredients

- 1 granary/brown french stick or small rolls
- 2 garlic cloves, finely chopped/crushed
- 1 teaspoon mixed herbs
- 1 tablespoon sunflower/polyunsaturated margarine

Method

1. Preheat the oven to 190°C/375°F/Gas mark 5.
2. Slice across the French stick or half the rolls.
3. Place the butter, herbs and garlic in a bowl and mix together.
4. Spread some of the garlic butter in a slit or on each half of the roll.
5. Bake in the oven for 10 minutes or until golden brown and a little crispy.