Garlic and Herb Bread

Ingredients

1 stick of butter, at room temperature

2 garlic cloves

1 large pinch of salt

1 tablespoon olive oil

1 large handful of parsley leaves, finely chopped

1 large handful of basil leaves, finely chopped

1 loaf crusty baguette

Method

Preheat oven to 200 degrees Celsius

Using a pestle and mortar, grind the garlic, salt and olive oil to form a paste

Transfer garlic paste into a small mixing bowl, add butter and chopped herbs and stir to combine

Using a bread knife, slice baguette into 2 cm slices, spread one side with garlic butter and stack slices into a loaf.

Carefully wrap loaf with foil and bake in preheated oven for 15-20 minutes.