

Herb Bread

Season: Winter

Type: Side

Serves: 32 tastings

From the garden: Herbs

Class focus: Chopping herbs & spreading mixture on bread



Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Butter knives x 3
Bowl x 1 (for butter)
Chopping boards and knives
Measuring spoons
Kitchen scale
Baking tray x 2
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

50g butter (soften using microwave)
4 tablespoons olive oil
4 sprigs chives (finely chopped)
2 sprigs oregano (leaves only, finely chopped)
2 sprigs rosemary (leaves only, finely chopped)
¼ teaspoon salt

16 slices of bread

What to do:

1. Heat oven to 180C.
2. Wash all the herbs.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients **except** bread in a small mixing bowl.
5. Spread some butter-herb mixture on each piece of bread.
6. Place the bread on lined baking trays.
7. Bake in the oven for 5 minutes or until lightly golden.
8. Cut each piece of bread in half.
9. Serve into 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Use Nuttelex.

For gluten free option:

Use the gluten free bread provided.