

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hair, Hands, Surfaces

Garlic/ Cheese Bread Ingredients

- 1 mini baguette
- 50g butter
- 1-2 cloves of garlic
- some parsley leaves
- 50g cheddar cheese
- salt and pepper

Equipment

- Medium size mixing bowl
- Fork
- Table knife
- Table spoon
- White chopping board
- Cheese grater
- Scrap bowl
- Silver foil



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- some parsley leaves
- 50g cheddar cheese
- salt
- pepper

Method

- **Preheat oven to 180 °C**
1. Peel and grate/ crush the garlic cloves
 2. Grate your cheese
 3. Chop the parsley as small as you can.
 4. Slice the baguette almost to the bottom of the loaf, approx. 2cm apart.
 5. Mix the butter in a small mixing bowl.
 6. Add the garlic, salt, pepper and parsley and mix well.
 7. You may wish to add half the grated cheese into your mix.
 8. Spread between the slices of bread and if any left over, spread over the top.
 9. Wrap in foil and **bake in the oven for ten minutes.**
 10. Take out and open foil/ sprinkle remaining cheese on top and put back into the oven until it melts.