

# Garlic and herb bread

- 4 French sticks
- 300g softened butter or nutelex
- 1 head of garlic
- 1 cup finely chopped herbs -parsley -oregano -chives  
-Thyme -rosemary

1. Pre heat oven 180 degrees
2. Slice bread sticks into thin slices with bread knife
3. Finely chop garlic and herbs then mix into butter
4. Butter both sides of each slice of bread then stick back together
5. Place bread sticks onto a baking tray and bake for 10-15 minutes til crunchy.
6. Add some freshly grated parmesan cheese to the butter mix for an extra tasty bread.