

# Garlic bread

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 3 garlic bulbs (skin on), halved horizontally</li><li>• 2 tablespoons olive oil</li><li>• 250g unsalted butter, softened</li><li>• 2 tablespoons chopped flat-leaf parsley</li><li>• 2 sourdough baguettes</li><li>• 1 1/4 cups (100g) finely grated parmesan</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• foil</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Preheat oven to 170°C.</li><li>2. Place garlic, cut-side up, on an oiled baking tray. Drizzle with oil, then roast for 40 minutes until soft and caramelised. Cool, then squeeze garlic from its skin, roughly mash in a bowl and season. Stir in the butter and parsley.</li><li>3. Make diagonal cuts in the baguettes, without slicing all the way through. Spread the butter mixture and sprinkle the cheese between each slice and on top of the loaves. Bake for 15 minutes until crisp.</li></ol>	