

CRISPY BREAD FINGERS

Equipment

Chopping boards	bread knife (serrated, long bladed knife)
Measuring spoons	basting brush
Small bowl	

Ingredients

2 tablespoons sweet chilli sauce	1 tablespoon olive oil
1 loaf bread (Turkish or ciabatta)	

Method

1. Combine the sweet chilli sauce and oil in a small bowl.
2. Cut the loaf of bread in half horizontally. You will have 2 long, thick pieces of bread.
3. Brush the bread with the sweet chilli sauce and oil mixture.
4. Place the bread on an oven tray and grill it for 1 - 2 minutes, or until crispy and golden.
5. Cut into 2 cm fingers and serve with warm pumpkin dip!