



Garlic bread fries

 Easy  30 minutes  Serves 2

INGREDIENTS

4 tablespoons of unsalted butter

120ml olive oil

3 large garlic cloves

75g chopped flat leaf parsley

1 large baguette, split and halved

75g grated pecorino cheese

METHOD

Step 1.

Preheat oven to 210°C Fan or 230°C. In a medium sized pan, melt the butter in the olive oil. Add crushed garlic and cook on a medium heat for 1 minute. Remove from the heat and add your parsley.

Step 2.

Place the bread on a baking sheet, cut sides up and spoon the garlic butter on top. Sprinkle with cheese and bake in the middle of the oven for 10 minutes. Turn on the grill and grill for 1 minute until the cheese turns golden.

Step 3.

Cut the bread into 1/2 inch fries and serve with dips.