

Parmesan Herb and Garlic Crostini

Serves: 32 tastings



From the garden: Garlic, parsley & basil

Equipment: <ul style="list-style-type: none">• Small bowl x 1• Wooden spoon x 1• Butter knives• Chopping boards and knives• Measuring cups• Measuring spoons	Ingredients: <ul style="list-style-type: none">1 French baguette, cut into 32 slices80g butter (soften)2 tablespoons olive oil3 cloves garlic (finely chopped)¼ cup parsley (leaves only, finely chopped)1 cup basil (leaves only, finely chopped)¼ teaspoon salt½ cup parmesan cheese
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Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put butter, oil, garlic, herbs and salt in a small bowl, stir until evenly mixed.
4. Spread herb-garlic-butter mixture on each piece of bread and top with some parmesan cheese.
5. Place the bread on lined baking trays.
6. Bake in the oven for 15 minutes or until lightly golden.
7. Serve into 5 large serving plates.