

Garlic and herb Bruschetta

Season: Any
Type: Side Dish
Difficulty: Easy
Serves: 20 serves

Equipment:	Ingredients:
<ul style="list-style-type: none">• Knife• Chopping Board• Small saucepan• Microplane• Small Bowl• Spoons• Baking trays	<ul style="list-style-type: none">• 1 ½ large French sticks sliced diagonally, ensuring you have at least 20 slices• 2-3 medium cloves of garlic• 150ml Extra Virgin Olive Oil (EVOO!)• Handful of fresh herbs, washed and finely chopped• Salt and Pepper to taste

What to Do:

- Gently heat pan on a low heat, meanwhile crush and microplane garlic cloves into a bowl.
- Add the garlic to the warm oil and turn off the heat, add a decent amount of salt and pepper (about a teaspoon of each). Leave the garlic to infuse for at least 5 minutes, longer if possible.
- Meanwhile turn an oven (or two) on to 200C.
- Slice bread into approximately 20 slices. Arrange the slices on baking trays.
- Give the oil a good stir with a wooden spoon, then using a spoon drizzle the garlic and oil over the bread fairly evenly.
- Place the trays in the ovens for about 5 minutes, then check the bruschetta and give them a jiggle and keep cooking; take out of the oven once they crisp up and brown. Scatter with fresh herbs and serve!