



kaokao

Smoked Garlic Bread



Ingredients:

- 1.5 Tbsp Smoked Garlic Miso
- 100g Unsalted Butter(Softened)
- 10g Parsley (chopped)
- 1 Baguette

Directions:

1. Preheat the oven to 200C
2. Cut the Baguette in half. Then, cut the bread almost all the way through into 2cm thick.
3. Mix the butter, smoked garlic miso and parsley.
Taste to see if it is salty and garlicky enough.
If you like it more, add smoked garlic miso slowly.
4. Smear garlic butter over the cut side of the bread.
5. Wrap each bread in foil Bake for 15 minutes until the crust is crispy. (Check through foil)
6. Unwrap and serve

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