

Know Your

BREAD

**CHRISTINA
BATISTA**

FROM MASTERCHEF
SHARES HER
RECIPE TO SERVE
WITH OUR
PANE DE CASA LOAF

ENJOY
AND
Share



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HERB & GARLIC PULL-APART BREAD

INGREDIENTS:

- 1 Pane de casa loaf
- 250g butter, softened
- 2 garlic cloves, crushed
- 1 tablespoon parsley, finely chopped
- 1 tablespoon rosemary, finely chopped
- 1 tablespoon thyme, finely chopped
- Salt and pepper to taste

METHOD:

- 1) Preheat oven to 180°C.
- 2) Combine butter, garlic, parsley, rosemary, thyme, salt and pepper in a large bowl and set aside.
- 3) Place the loaf on a baking tray, then with a serrated knife cut the bread on a diagonal into 2cm diamonds. Make sure you don't cut all the way through.
- 4) Using a pastry brush, paint on about 2 teaspoons of the butter mixture into each slice - you can use your fingers to pry them open a little. Brush on any of the remaining butter over the bread.
- 5) Loosely cover the loaf with foil and pop in the oven to bake for 15 minutes. Remove the foil and place the bread back into the oven for a further 5 minutes or until the bread is a lightly golden and toasted. Serve warm or cold and ENJOY!

