











STAR RECIPE: CHEESY GARLIC BREAD (Makes 6)





This recipe was made during Cooking Club lessons this week and the allergen groups are noted in red: Gluten, Milk



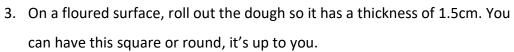


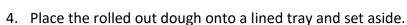
100g bread flour	1tbsp salt
3tbsp olive oil	70ml water
Handful of cheddar cheese	5g garlic - minced
20g fresh parsley – finely chopped	50g soft butter





- 1. Preheat the oven to 180 degrees.
- 2. Mix the flour, salt, olive oil and water until it is all combined and a dough ball is formed.





- 5. Mix the parsley, garlic and butter together to form the garlic butter spread.
- 6. Separate the dough into 6 pieces and brush on the garlic butter.
- 7. Sprinkle cheese on top of the garlic bread and bake for 12-15 minutes until golden brown.















