Garlic and EVOO Bruschetta

**Season:** Any  
**Type:** Side Dish  
**Difficulty:** Easy  
**Serves:** 30-40 serves

<table>
<thead>
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<th>Equipment:</th>
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| - Knife  
- Chopping Board  
- Large Frying Pan  
- Microplane  
- Small Bowl  
- Spoons  
- Baking trays | - 1 large loaf of bread (or mixture of loaves, white, wholemeal and wholegrain)  
- 6-8 medium cloves of garlic  
- 200ml Extra Virgin Olive Oil (EVOO!)  
- 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 220C.
- Chop each slice of bread into approximate quarters on different angles to make interesting shapes. Arrange the shapes 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.
- Serve on platters for each table