

Garlic and EVOO Bruschetta

Season: Any

Type: Side Dish

Difficulty: Easy

Serves: 30-40 serves

Equipment:	Ingredients:
<ul style="list-style-type: none">• Knife• Chopping Board• Large Frying Pan• Microplane• Small Bowl• Spoons• Baking trays	<ul style="list-style-type: none">• 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