

## Mixed-herb Turkish bread



★★★★★

0:05 Prep • 0:05 Cook • 4 Servings • Capable cooks

Combine your favourite herbs and spices to dress up Turkish bread.

### INGREDIENTS

- 1 x 40cm loaf Turkish bread
- 1 tablespoon olive oil
- 1 garlic clove, crushed
- 1 tablespoon finely chopped fresh continental parsley
- 2 teaspoons finely chopped fresh thyme
- 2 teaspoons finely chopped fresh rosemary

### METHOD

- Step 1** Cut the Turkish bread crossways into 8 even slices.
- Step 2** Combine the oil, garlic, parsley, thyme and rosemary in a small bowl. Brush the bread with the oil mixture.
- Step 3** Preheat a barbecue grill or chargrill pan on medium. Cook the bread on the grill for 2 minutes each side or until lightly toasted.