

HOW TO USE · GARLIC BREAD SEASONING

CHEESY GARLIC BREAD

A garlic, parmesan and herb seasoning made for garlic bread. Because it contains cheese, keep the pouch in a cool, dry place and use it a little sooner than a plain spice blend.

SERVES	PREP	COOK
4	10 min	12 min

INGREDIENTS

- 1 baguette or ciabatta
- 80 g butter, softened
- 2 tbsp Garlic Bread Seasoning



METHOD (oven)

1. Mash the seasoning through the softened butter.
2. Slice the loaf, cutting most of the way through, and spread the butter into each cut. Wrap in foil.
3. Bake at 180°C fan-forced for 10–12 minutes. Open the foil for the last 3 minutes if you want a crisper top.

CHEESY GARLIC BREAD

GARLIC PASTA

15 min

Weeknight pasta

1. Cook 400 g pasta.
2. Toss with 2 tbsp olive oil or butter and 2 tbsp of the seasoning while it is still hot.
3. Finish with extra parmesan and parsley.

ROAST VEGETABLES

200°C fan · 30 min

Cheesy tray

1. Toss 800 g vegetables with 2 tbsp oil and 1–2 tbsp of the seasoning.
2. Roast at 200°C fan-forced for 30 minutes, turning once.
3. Serve as a side.

GARLIC PIZZA BREAD

200°C fan · 8 min

Using pita or wraps

1. Brush pita or wraps with oil and sprinkle over the seasoning.
2. Bake 6–8 minutes, until crisp.
3. Cut into wedges.

OTHER WAYS TO USE IT

→ Sprinkle over popcorn with a little oil.

→ Stir through hot mashed potato.

→ Dust over roast potatoes for the last 10 minutes.

ALLERGENS Contains milk. May be present: Soy, Gluten, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.