

Garlic and herb 'tearing' bread — for sharing at table.

Dough

300 g Bread Flour or Plain flour

1 teaspoon salt

3 – 4 teaspoons yeast (varies slightly according to room temp)

40 g of butter rubbed in

add 180ml of water and mix together and knead on surface

Leave in bowl to rise for 20 minutes

Filling

60g butter

Garlic (fresh/ fried/ in a tube) and herbs to taste

Mash these together.

Take dough from bowl and roll out to large rectangle. Spread with butter mixture, and roll from one long side into a sausage. Cut into 8 slices.

Take well-greased / lined 20 cm cake tin and place 7 pieces round edges and 1 in the middle. Leave to rise 30 - 40 minutes.

Meanwhile, heat oven 180 – 200 degrees

Bake bread for 20-30 minutes, ensuring that base is firm as well as top. (Turn over if necessary)

Serve warm to hungry people or freeze for later!