

Gourmet

Garlic Bread

INGREDIENTS

- 1 cup Bread Flour
- ½ cup luke warm Water
- ½ teaspoon Salt
- ½ teaspoon Active Dry Yeast
- 1 Tomato, chopped
- 2 Cloves Garlic, minced
- ¼ cup Chopped Green Onions
- ½ teaspoon Salt
- ½ teaspoon Oregano
- ½ teaspoon Rosemary Leaves
- 2 tablespoons Extra Virgin Olive Oil
- 2 ounces Parmesan Cheese, grated

PREPARATION

- Place Bread Flour and Salt in bowl. Mix ½ teaspoon Active Dry Yeast with ½ cup luke warm Water. Pour mixture into bowl and knead with hands.
- Cover with plastic wrap and leave in warm place for 1 hour.
- Pinch down again and leave to rise another 1 hour.
- Roll into one loaf. Let rise another ½ hour.
- Place pan of boiling water in oven pre-heated to 450°. Bake for 15 to 20 minutes.
- Let cool. Split in half. Toast bread in skillet.
- In skillet over high heat place Olive Oil and Garlic. After 2 minutes put in Tomatoes. After 2 more minutes put in Oregano, Rosemary, Salt, and Green Onions. After 1 more minute top bread with tomato mixture.
- Place in 350° oven for 20 minutes. Top with grated Parmesan Cheese.

Serve with Pork Tenderloin and Broccoli Salad.