

# TRUFFLED GARLIC BREAD

Makes 10 Servings

### INGREDIENTS FOR BREAD

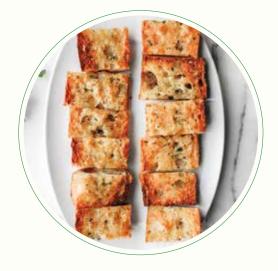
- 10-inch piece fresh baguette bread
- <sup>1</sup>/<sub>2</sub> cup Truffle Garlic Butter (see recipe below)
- 6 tablespoons Parmesan cheese, grated
- 1 tablespoon fresh parsley, chopped

## INGREDIENTS FOR BUTTER

- 1 stick (4 ounces) unsalted butter, at room temperature
- 2 tablespoons roasted garlic puree
- 1 clove finely chopped raw garlic
- 1-2 teaspoons garlic oil
- <sup>1</sup>/<sub>2</sub> cup Parmesan cheese, finely grated
- 1 tablespoon store-bought truffle-mushroom sauce (optional)
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 teaspoons black truffle oil

### METHOD FOR BREAD

- 1. Preheat the oven to  $450^{\circ}F$
- 2. Slice baguette in half lengthwise. Brush each half with Truffle Garlic Butter and sprinkle each half with 2 tablespoons of grated Parmesan.
- 3. Toast bread halves on a sheet tray in the oven until crispy and golden.
- 4. Remove and cut each half into 5 pieces for a total of 10 pieces.
- 5. Place on a plate; sprinkle with parsley and remaining Parmesan. Serve immediately.







#### METHOD FOR BUTTER

- 1. In a food processor or standing mixer fitted with the paddle attachment, whip the butter until soft.
- 2. Add in all ingredients except the truffle oil; mix well until thoroughly combined.
- 3. With the mixer running at a low speed, slowly drizzle in truffle oil.
- 4. Reserve ½ cup of the Truffle Garlic Butter for Truffled Garlic Bread. Tightly wrap any remaining butter and refrigerate for up to two weeks for another use.

