



Garlic Bread

The perfect accompaniment to your gluten-free pasta dish - choose between original, tangy tomato, or cheesy garlic bread.

Ingredients

1 JUVELA Gluten-Free Pizza Base
25g (1oz) butter or margarine
1 garlic clove, peeled and crushed
1 tbsp fresh parsley, finely chopped

Oven temperature 200oC/400oF/Gas Mark 6

Method

Mix together the butter, garlic and parsley.
Spread evenly over the pizza base, place on a baking tray and bake in a pre-heated oven for 10 - 12 minutes until golden.

For tomatoey garlic bread, blend in a food processor 25g (1oz) fresh tomatoes with the butter, garlic and parsley and spread over pizza base.

For cheesy garlic bread, sprinkle 50g (2oz) grated cheese over the buttered base.