

## TRUFFLED GARLIC BREAD

*Makes 10 Servings*

### INGREDIENTS FOR BREAD

- 10-inch piece fresh baguette bread
- ½ 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
- ½ cup Parmesan cheese, finely grated
- 1 tablespoon store-bought truffle-mushroom sauce (optional)
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons black truffle oil

### METHOD FOR BREAD

1. Preheat the oven to 450°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.

