

Toasted Turkish Fingers



Delight your guests with these simple Toasted Turkish Fingers. Perfect as a snack before, after or even during a main meal!

Ingredients

- 1 x 40cm loaf Turkish bread
- 1 tbsp olive oil
- 1 garlic clove, crushed
- 2 tsp finely chopped fresh rosemary

Method:

1. Cut the Turkish bread crossways into 10 even slices.
2. Combine the oil, garlic and rosemary in a small bowl. Brush the bread with the mixture.
3. Preheat a chargrill pan on medium. Cook the bread on the grill for 2 minutes each side or until lightly toasted.