



## Warm Crispy Bread

Prep Time: 20 minutes

Servings: 4

### Ingredients

1 whole loaf ciabatta, French baguette or Italian loaf, unsliced  
¼ to ½ C **Gustare Tuscan Herb EV Olive Oil**  
sea salt  
freshly ground pepper

### Directions

Preheat oven to 350°. Cut loaf in half lengthwise and place both halves cut side up on baking sheet. Brush with olive oil, sprinkle lightly with sea salt and a generous grating of freshly ground pepper.

Bake for 10-15 minutes or desired crispness. Remove from oven, cut into strips. Serve and enjoy!



*Note: Warm Crispy Bread can become 'Killer Bread' with a generous grating (about ½ C) of Pecorino or Parmigiano-Reggiano. Return to the oven for 3-5 minutes to melt the cheese.*

*to taste, to enjoy, to savour*

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