



## Warm Crispy Bread

**Prep Time:** 20 minutes

**Servings:** 4

### Ingredients

1 whole loaf ciabatta, French baguette or Italian loaf, unsliced

½ C **Gustare Tuscan Herb EVOO**

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 and 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*