Garlic bread three ways



**INGREDIENTS**

3 baguettes

**For the corn-and-Parmesan butter:**

* 100 g butter
* ¼ cup olive oil
* 4 cloves garlic, crushed
* 1 cup corn, cooked
* ½ cup Parmesan
* black pepper to taste

**For the classic garlicky green butter**

* 100 g butter
* ¼ cup olive oil
* 4 cloves garlic, crushed
* ¼ cup fresh parsley, chopped
* ¼ cup basil
* ¼ cup chives

**For the paprika butter:**

* 100 g butter
* ¼ cup olive oil
* 3 cloves garlic, crushed
* 1 t paprika
* ½ cup Woolworths roasted red pepper pesto

**COOKING INSTRUCTIONS**

**Corn-and-Parmesan butter:**

Slice the baguette lengthways down the middle, but not all the way through.

Place 100 g butter, ¼ cup olive oil, 4 crushed garlic cloves, 1 cup cooked corn, ½ cup Parmesan and black pepper to taste in a food processor. Blend until smooth, season to taste and melt. Brush between the slices of baguette.

**Classic garlicky green butter:**

Slice the baguette lengthways down the middle, but not all the way through.

Place 100 g butter, ¼ cup olive oil, 4 crushed garlic cloves, ¼ cup chopped fresh parsley, ¼ cup basil and ¼ cup chives, sea salt and black pepper to taste in a food processor. Blend until smooth, then melt.­Brush between the slices of baguette.

**Paprika butter:**

Slice the baguette evenly, but not all the way through.

Place 100 g butter, ¼ cup olive oil, 3 crushed garlic cloves, 1 t paprika and ½ cup Woolworths roasted red pepper pesto in a food processor. Blend until smooth, season to taste and melt. Brush between the slices of baguette.