

## Zia Armida's Warm Bread with Butter

Rosanna Di Michele (July 20, 2017)



How to prepare warm bread and butter with Rosanna Cooking. A delicious and easy dish for every day!

**Serves 4 people**

### **Ingredients**

| 1 baguette

| 1 bunch of parsley



| 2 cloves of garlic

| 4 tablespoons of butter

| 1 tablespoon of extra virgin olive oil

### **Directions**

- Wash the parsley, dry it, and cut it finely;
- Repeat the same steps with the garlic
- Cut the baguette into ½ inch slices;
- Put the parsley and garlic in a bowl, add the butter, and start mixing w Add the extra virgin olive oil and mix everything together w Put the mixture on the slices of bread and put the baguette back together;
- Wrap the baguette in aluminum foil and bake in the oven at 500 degrees for 20 minutes until it becomes golden;
- Serve hot as an appetizer and accompany it with a good white wine;

**Source URL:** <http://newsite.iitaly.org/magazine/dining-in-out/article/zia-armidas-warm-bread-butter>

### **Links**

[1] <http://newsite.iitaly.org/files/panecaldoalburrojpg>