



Vegan Garlic Bread

Nuttelex Bakers range is loved for its ease of spreading and scooping, it's a choice ingredient for chefs. The neutral flavour is so easy to add to savoury or sweet dishes, and makes for a simple dairy-free/vegan garlic bread recipes.

Ingredients

- 200g Nuttelex
- 3 cloves of garlic, finely grated
- salt & pepper, to taste
- fresh parsley, finely chopped
- Focaccia, breadstick or pizza dough

Method:

1. Beat Nuttelex and garlic until well combined.
2. Season to taste with sea salt and black pepper. Add parsley and then store garlic butter mixture in fridge until required.
3. Spread garlic butter mixture over focaccia, breadstick or pizza dough and bake in oven or salamander.

- 3 cloves of garlic, finely grated



無奶素食香蒜奶油抹醬

Nuttelex 烘焙系列因其易於塗抹和舀取而受到喜愛，是廚師的首選食材。天然風味很容易添加到鹹味或甜味菜餚中。

食材

- 200 克 Nuttelex 黃油
- 3 瓣大蒜，磨碎
- 鹽和胡椒粉（適量）
- 新鮮歐芹，切碎
- 佛卡夏麵包、麵包棒或披薩麵團

做法：

1. 將 Nuttelex 黃油和大蒜攪拌均勻。
 2. 用海鹽和黑胡椒調味。加入歐芹，然後將大蒜奶油混合物存放在冰箱中備用。
- 將大蒜奶油混合物塗在佛卡夏麵包、麵包棒或披薩麵團上，然後在烤箱或紅外線烘烤機中烘烤。