

CHEESE AND HERB TOASTS

Equipment needed –

Grater, small knives, scissors, chopping boards, bread knife, large bowl

Ingredients from the Garden –

- 1 bunch of chives, washed and snipped
- 1 bunch of parsley, washed and finely diced

Ingredients from the Pantry –

- 2 baguettes, cut into 28 thin slices
- 350 grams of cheese, grated

What to do –

1. Wash and finely snip the chives using kitchen scissors. Place the chopped chives in the large bowl.
2. Wash, pick and finely chop the parsley and place in the large bowl with the chives.
3. Finely grate the cheese and place in the bowl with the herbs. Mix well to combine.
4. Cut the baguette into thin slices. Cutting 1 slice for every person (including students and adults).
5. Heat the grill and toast the bread on both sides.
6. Sprinkle a little of the herb cheese mixture on each slice of bread and grill to melt.
7. Float the toasts on top of each bowl of soup to serve.

Serves –

- 28 students.