

Crispy Tuscan Bread



Prep Time: 10 minutes

Cook Time: 10-15 minutes

Ingredients

- 1 whole ciabatta, sliced in half lengthwise
- ¼ cup [Gustare Tuscan Herb Extra Virgin Olive Oil](#)
- 1 clove garlic
- Sea salt, to taste
- Freshly ground pepper, to taste

Directions

Preheat oven to 350 degrees. Place both ciabatta halves cut side up on baking sheet. Combine Tuscan Herb olive oil and garlic and brush on both halves. Sprinkle with salt and pepper. Bake for 15-20 minutes or until just golden. Remove and cut into wedges. Enjoy!

Note: Crispy Tuscan Bread can easily become "Killer Bread" with a generous grating (about ½ cup) of Pecorino or Parmigiano. Return to the oven for 3-5 minutes to soften the cheese.