

R P M

I T A L I A N[®]

TRUFFLED GARLIC BREAD CIRCA 1963

Makes 10 pieces

INGREDIENTS

- 9-inch piece fresh baguette bread
- 3 fl. oz. Truffle Garlic Butter (*see recipe below*)
- ½ cup Parmesan cheese, grated
- 1 tbsp. fresh parsley, chopped



METHOD

1. Preheat oven to 450°F.
2. Slice baguette in half lengthwise. Brush each half with Truffle Garlic Butter; sprinkle each with 2 tablespoons of grated Parmesan.
3. Toast bread halves on a sheet tray in oven until crispy and golden.
4. Remove and cut each half into 5 pieces for a total of 10 pieces.
5. Place on a plate; sprinkle with parsley and remaining Parmesan.
6. Serve immediately.

TRUFFLE GARLIC BUTTER INGREDIENTS

- 1 stick (4 oz.) unsalted butter, at room temperature
- 2 tbsp. roasted garlic puree
- 1 clove finely chopped raw garlic
- 1 tsp. garlic oil
- ½ cup Parmesan cheese, finely grated
- 1 tbsp. store-bought truffle-mushroom sauce (*optional*)
- 2 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 2 tsp. black truffle oil

METHOD

1. In a food processor or standing mixer fitted with the paddle attachment, whip the butter until soft.
2. Add in all ingredients except truffle oil; mix well until thoroughly combined.
3. With mixer running, slowly drizzle in truffle oil.
4. Reserve enough Truffle Garlic Butter for Truffled Garlic Bread. Refrigerate remaining butter for another use.