

Basil Mayo Bread

Introducing the perfect recipe for summer—Basil Mayo Bread. Ideal for pairing with summer salads and a great addition to picnics and barbecues. What's even better? It's ready in minutes! Feel free to add your favourite toppings for an extra personal touch.

Ingredients

2 heaped tbsp mayonnaise
1 tbsp butter
handful fresh basil leaves, finely chopped
2 red chillies, finely chopped (optional)
2 french sticks (or bread of choice), sliced

Method

- Preheat the oven to 200°C / 180°C with a fan.
- Mix the mayonnaise, butter, basil and red chillies in a bowl.
- Place the bread slices on an baking tray.
- Spread the mayonnaise mixture onto each slice.
- Bake in the oven for 2-3 minutes until everything melts and the bread starts to crisp.

Serve at your next barbecue.