



Crusty French Fines Herbes Bread Platter

1 (11 oz.) roll refrigerated French Bread
3 Tablespoons butter
1 small clove garlic, minced
1/2 Tablespoon minced chervil
1/2 Tablespoon minced tarragon
1/2 Tablespoon minced parsley
1/2 Tablespoon minced chives
Coarse salt as desired

Preheat oven to 350 degrees F. Lightly grease insulated cookie sheet.

Remove bread dough from package; cut loaf in half

With a sharp knife, cut 3 deep slash cuts in top of loaf half. Place on prepared cookie sheet; bake for 25 minutes or until dark golden brown.

Cut remaining bread lengthwise into 4 strips; then cut each strip in half widthwise, forming 8 strips. Roll each dough strip into 10 to 12 inch thin rope shape. Tie each strip of dough into a knot. Place on prepared cookie sheet. Bake in 350 degree F. oven for 15 to 20 minutes or until golden brown.

Meanwhile In small skillet, melt butter until starts to form brown butter; stir in minced garlic, sauté 30 seconds; remove from heat; stir in minced herbs. Set aside. Roll the baked knots in melted herb butter mixture; sprinkle with coarse salt if desired. Brush top of baked bread loaf with melted butter; spoon herb mixture over the entire top.

Place French bread loaf and herb bread knots on serving platter. Serve with vegetables or cheeses as desired.

French Radishes – Companion Dish if desired

3 Tablespoons soft creamy goat cheese

1/2 Tablespoon soft butter

In a small bowl, stir together goat cheese and butter. Set aside.

Trim top and root off radishes; slice into thirds or in half. Top each radish with about 1/2 inch creamy topping; sprinkle with fresh Fines Herbes.

Recipes inspired by: Erin Gleeson, “The Forest Feast” Stewart, Tabori & Chang, New York

Cook’s Note: Oven will vary in temperature and time, check breads occasionally for doneness. Add French Radishes for a creamy zesty touch.

About the Recipe: An assortment of cheeses, vegetables, and breads are always popular to serve at parties as appetizers. Here we use 1 roll of dough to create a very attractive French Fines Herbes Bread Platter. This just couldn’t get easier or more delicious.