

# Herb Bread

**No. of people:** 25

Bread, It. Wheat 2 loaves  
Millet Bread ½ loaves  
Olive Oil 1 cup  
Oregano 1 Tbsp  
Mustard Powder 1 tsp  
Lemon Juice 1 tsp  
Apple Cider Vinegar 1 tsp  
Basil 1 Tbsp  
Rosemary 1 Tbsp  
Salt 1½ tsp

## **Prep:**

**\*\* Remove loaves from freezers to thaw over night.**

Mix all ingredients (except the bread), cover, and store in walk-in.

## **Cook:**

Set up a pile of the large cookie sheet trays beside a large cutting board.  
Using a large serrated knife, cut the Italian Wheat bread in half lengthwise.  
Lay these long halves onto the baking trays.  
Spread the oil mixture onto the bread, using a basting brush and a spoon.  
Use the pizza cutter to cut each half into 5 or 6 pieces.

Lay out slices of millet bread onto baking trays.  
Spread the oil mixture onto the bread, using a basting brush and a spoon.  
Use the pizza cutter to cut piece of bread each into triangle halves.

The trays can be placed on the baker's rack until baking time.

At **10:15**, remove the bread & preheat the convection oven to 400°. Be sure the fan is on.  
After 5-10 minutes put the bread in and bake for 15-20 minutes, checking every 10 minutes.

Pile the crisp Italian Wheat bread into the deep hotel trays and serve with metal tongs.  
Pile the crisp Millet Bread triangles in shallow hotel trays and serve with metal tongs.

