

Herb-topped Baguette

Rosemary & Thyme Cooking School
Ste. Genevieve, MO
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Ingredients:

French baguette
1 egg white
1 Tbsp. Water

Directions:

Brush top of bread with egg mixture, press fresh herbs onto dampened bread, gently brush herbs with egg mixture to secure.

Bake for 5 minutes in a 350 ° oven.

Best herbs: dill, flat leaf parsley, chives and thyme leaves.