

Here is a recipe to make a delicious Baguette:

Ingredients:

- \* 1 Baguette
- \* 1 tablespoon of olive oil
- \* 1 clove of garlic, minced
- \* 1 tablespoon of chopped fresh basil
- \* 1 tablespoon of chopped fresh parsley
- \* 1 tablespoon of chopped fresh oregano
- \* 1 tablespoon of chopped fresh thyme
- \* 1 tablespoon of chopped fresh rosemary
- \* 1 tablespoon of chopped fresh sage
- \* 1 tablespoon of chopped fresh mint
- \* 1 tablespoon of lemon juice
- \* Salt and pepper to taste

Instructions:

1. Preheat your oven to 180 degrees Celsius.
2. Cut the baguette into 1-inch thick slices.
3. In a small bowl, whisk together the olive oil, garlic, basil, parsley, oregano, thyme, rosemary, sage, mint.
4. Brush the mixture over the baguette slices.
5. Place the baguette slices on a baking sheet and bake for 12 minutes, or until they are golden brown and
6. Serve the baguette slices warm, and enjoy!