

The Garlic Bread Guide



“ Preparation of Dough “



Ingredients:

For Dough (if making from scratch):

- ✓ 1 cup all-purpose flour (maida)
- ✓ 1 tsp baking powder
- ✓ 1/4 tsp baking soda
- ✓ 1/4 tsp salt
- ✓ 1/4 cup curd (yogurt)
- ✓ 1 tsp oil

For Garlic Butter:

- ✓ 2 tbsp butter (softened, not melted)
- ✓ 3–4 garlic cloves (crushed or finely chopped)
- ✓ 1 tbsp coriander or parsley (chopped)
- ✓ A pinch of salt (if butter is unsalted)

Topping (optional):

- ✓ Grated cheese (mozzarella or processed)
- ✓ Chilli flakes or oregano



“ How to Bake Garlic Bread in Microwave “



Instructions:

1) Make the Dough (Skip this if using ready bread)

- Mix flour, baking powder, baking soda, and salt in a bowl.
- Add curd and mix. Add oil too.
- Knead into soft dough. Add a few drops of water if too dry.
- Cover and let it rest for 10–15 minutes.

2) Prepare Garlic Butter

- In a small bowl, mix butter, garlic, chopped coriander, and a pinch of salt.
- Mix well and keep aside.

3) Roll and Shape the Dough

- Take the dough and roll it into a flat circle or oval (like a small roti).
- Spread garlic butter all over one half.
- Add cheese on top if you like.
- Fold the dough in half (like a semi-circle) and press edges to seal.

4) Cook in Microwave

- Place the shaped dough on a microwave-safe plate.
- Microwave on high for 2 minutes (normal microwave mode, not grill).

- Check the bottom. If it's not firm or cooked, microwave for 30–60 seconds more.
- Let it cool for 1 minute before eating. Now, sprinkle extra herbs and cheese if needed, and then enjoy!

Alternate (Shortcut): If you don't want to make dough

- Take bread slices.
- Spread garlic butter on top.
- Sprinkle cheese and herbs.
- Microwave for 1 minute or until cheese melts.

