

Toasted Baguette

Henri recipe

2 baguettes
Butter spray



Photography: Henri T. de Hahn

1. Heat oven to 400F
2. Slice each baguette on a diagonal into approximately 30 thin slices.
3. Discard ends and give to birds or eat with some Boursin cheese
4. Set 30 slices on a buttered pan (sprayed) and spray top of bread lightly
5. Repeat with second pan
6. Cook till slightly browned. Be mindful to reverse tray at mid point (typically after 5 minutes)
7. Let cool and store in air tight metal container (These "toasts" can stay at least 6 weeks and are good for daily usage or when you have a party to serve with cheese.

NOTE: Each Kroger baguette thinly sliced makes ~ 40 slices