

# Puff Pastry Garlic Bread

## Vegan



### Ingredients

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- 120g vegan mozzarella
- 2 tbsps vegan butter
- 1 tbsps parsley
- 2 garlic cloves, minced
- 1 sheet of puff pastry

### Method

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- Preheat oven to 200c
- Grate mozzarella and place in a mixing bowl along with softened butter, parsley and garlic. Mix together
- Grab one sheet of thawed out puff pastry sheet and cut in half. Now score a line across all four edges of the puff pastry halves - this we create a border!
- Evenly spread mixture across puff pastry halves, trying to keep it within the border
- Place in the oven for about 8-12 minutes or until puff pastry has slightly browned

