**CRISPY BREAD FINGERS**

**Equipment**
- Chopping boards
- Measuring spoons
- Small bowl
- Bread knife (serrated, long bladed knife)
- Basting brush

**Ingredients**
- 2 tablespoons sweet chilli sauce
- 1 tablespoon olive oil
- 1 loaf bread (Turkish or ciabatta)

**Method**

1. Combine the sweet chilli sauce and oil in a small bowl.
2. Cut the loaf of bread in half horizontally. You will have 2 long, thick pieces of bread.
3. Brush the bread with the sweet chilli sauce and oil mixture.
4. Place the bread on an oven tray and grill it for 1 - 2 minutes, or until crispy and golden.
5. Cut into 2 cm fingers and serve with warm pumpkin dip!