

untagged, needs pic, incomplete



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Roast Garlic Loaf

Date added: 2024/01/15

Ingredients

- 1 head of garlic
- 2 teaspoons olive oil
- 2 cups warm water
- 2 1/2 teaspoons yeast
- 2 1/2 teaspoons salt
- flavorless oil for greasing bowl

Method

1. Prepare roast garlic
2. preheat oven to 400 F
3. slice the top off of the head of garlic.
4. drizzle garlic with 1-2 tsps of olive oil
5. wrap securely in aluminum foil and roast on baking sheet for 30-25 minutes
6. remove from oven and allow to cool to a safe handling temperature
7. then peel the garlic and dice into small pieces
8. Add warm water, garlic, and yeast to bowl of stand-mixer. Stir on lowspeed with dough hook attachment to combine
9. add salt and flour. Mix on medium low speed for about five minutes or until dough is thoroughly mixed. This will be a very wet dough.
10. Grease a large glass bowl. Pour in bread dough and cover. Allow to rise in a warm spot for 2 hours
11. Using a greased hand, gently deflate dough. Allow to rise for 40 minutes
12. Preheat oven to 450 F. Ensure there is a metal dish on the bottom rack for steaming as explained below.
13. Line a large baking sheet with parchment paper. Gently pour the bread dough into the center of the sheet. It will begin to spread out into a flat loaf
 1. Protecting yourself from steam, pour a cup of warm water into the hot pan on the bottom of the oven. Immediately place the baking sheet with bread loaf on the top rack.
 2. Bake for about 35 minutes or until top and bottom of loaf are deep golden brown.
 3. Remove from oven and place loaf promptly on a wire rack to avoid a soggy bottom

Notes

This is an amazing loaf of bread to go with soups.

Consider using dutch oven technique. Could do a rosemary variation as well.

Inspired by: <https://oldworldgardenfarms.com/2022/02/15/roasted-garlic-artisan-bread-recipe/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:
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