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Recipe Name

Date added: 2023/11/23

Ingredients

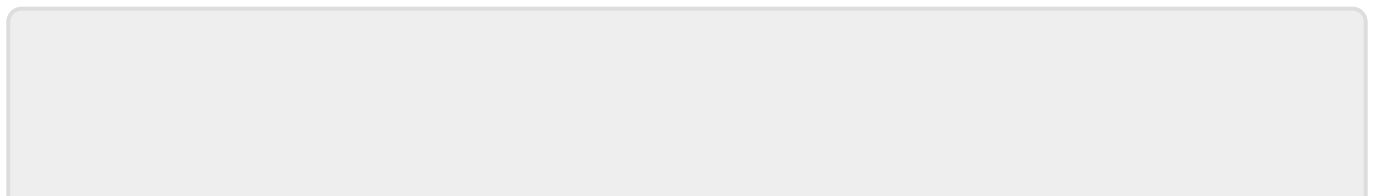
- 1 head of garlic
- 1-2 teaspoons of good olive oil
- 2 cups water
- 2 1/2 tsps active yeast
- 2 1/2 tsps kosher salt
- 420 g AP flour

Method

1. Begin by roasting the garlic. Cut off the top of the head of garlic to expose the cloves. Drizzle with 1-2 tsps olive oil. Wrap tightly with foil and roast at 400 degrees F for 35-40 minutes until tender. Remove from the oven and allow to cool. Squeeze cloves out of paper and slice cloves into 2-3 pieces.
2. Combine water (warmed to approximately 110-120 degrees), yeast, and garlic in bowl of standmixer. Let sit for about 5 minutes to ensure yeast begins to foam.
3. Add flour and salt to the bowl of the standmixer. Combine at low speed. Once combined, increase to medium-low and mix for about 5 minutes until thoroughly combined. Remove bowl from mixer, cover, and let rise for about 1 hour in a warm place.
4. Pour dough onto center of half sheet pan covered with silicon mat. Allow to rise in warm place for 40 minutes.
5. Preheat oven to 450 degrees. Just before bread goes in, prepare a cake pan with 1 cup of hot water in it. Place cake tin on bottom level of oven. Then put bread on top shelf.
6. Bake for about 30 minutes. Crust will be dark but not burnt.
7. Allow to cool and slice into batons to serve with soup, etc.

Notes

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



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

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https://wiki.cookie mountain.org/doku.php?id=recipes:roasted_garlic_bread&rev=1700772437



Last update: **2024/08/07 01:20**