

# HOME MADE GARLIC BREAD

## INGREDIENTS

- ✦ 550 g cake flour
- ✦ 1 packet or 10 grams instant yeast
- ✦ 40 grams sugar
- ✦ 40 grams soft butter
- ✦ 10 grams salt
- ✦ 1 cup luke warm water
- ✦ ½ cup crushed garlic
- ✦ Pinch crushed black pepper
- ✦ 4 teaspoons chopped parsley
- ✦ 50ml olive oil
- ✦ 2 teaspoons rock salt
- ✦ 250g/half block butter softened



## METHOD

- ✦ Pre heat your oven to 175 degrees Celsius as well as greasing a large baking tray with spray & cook or butter.
- ✦ In a large clean mixing bowl place all the dry ingredients & the soft butter. Gently mix together by hand until the butter is well incorporated with the dry ingredients.
- ✦ Make a well in the centre of the mixing bowl & pour in the water.
- ✦ Only use one hand to mix the ingredients together at this stage.
- ✦ Once it has started combining together place your dough onto a clean work surface that has been lightly floured.
- ✦ Mix the dough together using both hands, what you will be doing is pulling the dough towards you with one hand & folding it into itself with the other.
- ✦ Continue doing this until a smooth ball is formed.
- ✦ If the dough is too wet add more flour, if it is too dry add more water. Just keep in mind to add a little bit at a time or else you could end up making it too dry or too wet.
- ✦ The dough should feel soft & smooth once completed.
- ✦ This would take anywhere from 5-10 minutes, all depending how experienced you are when it comes to making bread dough by hand.
- ✦ Once the dough is ready to be used halve the mixture.
- ✦ Flour a work surface & lay out your dough, keep the other half of the dough mixture covered to prevent it from drying out.
- ✦ You are now going to shape your dough by hand in order to make a 'loaf'.
- ✦ Do so by rolling it out by hand on a surface & making a cylinder like shape
- ✦ Place the loaves onto your greased baking tray.
- ✦ Your next step is to cover the baking tray with cling wrap-or foil if you don't have any cling wrap.

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- You are going to allow the bread dough to proof-letting it double in size, allowing it to be light & fluffy. It is best to try proof it in a warm area of the kitchen.
- Let it proof for 15-20 minutes or until the loaves have doubled in size.
- You will notice the dough is a lot softer as well after proofing.
- Remove the plastic wrap or foil once the dough has proofed enough.
- Place in the preheated oven & bake for 10 minutes, the bread should be golden brown on the outside & when you stick a toothpick or knife into it in order to check the bread it should come out clean-no raw dough sticking to it.
- Once the breads are cooked remove from the oven & leave to cool.
- Once cooled down you can start slicing into them, making sure to not cut all the way through. Just enough so you can put enough filling in each compartment.
- Mix your butter, parsley, black pepper & pinch of rock salt together to make a paste.
- In each compartment place a little bit of your butter mix, using a knife to spread it evenly in on all sides. Try to put as much filling in each slit as possible.
- Once you have filled both of the loaves try & rub the outside of each loaf with any of the remaining butter mix.
- Take a large amount of foil & tear off a rectangular shaped piece -the foil should be much wider & longer in diameter than your breads. You will also need to tear two pieces as you have two loaves of garlic bread.
- Rub it with your olive oil & sprinkle some rock salt along the surface
- Place one loaf on one rectangle of foil; rub the top of the bread with some more olive oil & a sprinkle of rock salt.
- Fold the foil over the loaf in order to completely cover it. & make sure to seal any open areas.
- Your garlic bread is now ready to bake.
- Just keep it in the fridge till ready for use & then bake in a preheated oven at 180 degrees Celsius for 5-10 minutes.