

ArmadilloPepper.com

True Garlic Bread Recipe

Yield: 6 servings

- 1 x Garlic Puree(2 Roasted Head)
- 1/4 lb Unsalted Butter, Softened
- 2 T (2 pk) Dry yeast
- 1/2 c Warm Water (115-120 degrees)
- 2 1/2 c Warm Water
- 2 T Kosher Salt
- 3 1/4 c Whole Wheat Flour
- 3 1/4 c Unbleached All Purpose Flour
- 1 x Cornmeal

Cream together the garlic puree and butter. (This may be done days in advance and refrigerated. Bring to room temperature before using). Combine the yeast with 1/2 cup warm water in large bowl. Stir with a fork or small whisk. Add an additional 2 1/2 cups water. Add salt. Stir in the flour, 1 c at a time, beginning with the whole wheat. Use a whisk until the dough becomes stiff, then switch to a wooden spoon. Turn the dough onto a well floured work surface. Knead rhythmically for 10 to 15 minutes, until the dough is smooth, springy, nonsticky, and elastic. Add more flour as you knead if necessary. The dough is ready if you can poke to fingers into it and the resulting indentations spring back. Cover the dough with a cloth and let rest while you wash, dry and generously butter the bowl. Knead the dough a few more turns, then form it into a ball and place it in the bowl. Turn it to coat with butter. Cover the bowl and put it in a warm, draft-free place until the dough has doubled in bulk, about 1 1/2 hours. It has risen sufficiently when you can gently poke a finger into the dough and the hole remains. (Don't poke too enthusiastically or the dough will collapse.) When doubled, flour your fist and punch the dough down. Knead it a few times and then let it rest. Sprinkle 1 large or 2 small baking sheets with a liberal amount of cornmeal. Divide the dough into 3 equal parts. While you work with 1 piece, keep the other 2 covered. Flour your work surface. With a rolling pin, roll each piece of dough into a rectangle approximately 14-inches long X 7-inches wide. Spread it with softened garlic butter. Roll the long edge toward the opposite long edge, as if you were rolling up a rug. Pinch ends closed. Place loaves on the baking sheets. With a sharp knife or razor blade, slash the loaves lightly at 2-inch intervals. Cover with a cloth and place in a warm draft-free place to rise until doubled, about 1/2 hour. Meanwhile preheat oven to 400 degrees F. Bake for 35 to 40 minutes with a pan of boiling water on the oven floor. Spray loaves with water several times during the baking process. (This helps the bread

form a thick crusty shell.) To test for doneness, rap the loaf with your knuckles. The loaf should sound hollow. Cool on wire racks, but the loaves are delicious eaten warm right out of the oven.

Recipe via Meal-Master (tm) v8.05