



Garlic and Herb Bread

Ingredients

DOUGH

- 🏠 1 cup (250 ml) room temperature water
- 👑 1 tsp (5 ml) active dry yeast
- 👑 1 tsp (5 ml) brown sugar
- 👑 2 cups (500 ml or 240 g) all purpose flour
- 🏠 1 tsp (5 ml) salt

TOPPING

- 🏠 1 tbsp (15 ml) olive oil (or vegetable)
- 🏠 2 tsp (10 ml) dried italian herbs and/or spices*
- 👑 1 garlic clove chopped
- 🏠 1 pinch of salt

YOU WILL NEED

- ★ baking tray
- ★ bowl (large)
- ★ bowl (small)
- ★ brush or paper towel
- ★ chef's knife
- ★ cutting board
- ★ plastic wrap or a clean towel
- ★ parchment paper
- ★ set of measuring spoons
- ★ set of measuring cups
- ★ spoon

SUGGESTED ALTERNATIVES

* ITALIAN HERBS → fresh herbs or dry (basil, oregano, savory, thyme, etc.) of your choice

*SPICES → pepper flakes, paprika, coriander, cumin, onion powder, etc.

continuation of the recipe

Preparation

DOUGH

- 1 In a small bowl, combine the water, the yeast and the sugar. Let it rest for 5 minutes.
- 2 In a large bowl, combine the flour and salt.
- 3 Add the water and yeast mixture to the large bowl and mix until a ball forms.
- 4 Place the dough on a clean dry floured surface and knead for a few minutes.
- 5 Place the dough in an oiled bowl and cover with plastic wrap or with a clean towel and let it rest 30 to 60 minutes*. The dough should double in volume.
- 6 Preheat the oven to 450° F.
- 7 Spread the dough onto a large rectangular baking tray lined with parchment paper - approximately 20 x 30 cm.

TOPPING

- 8 Combine the garlic, oil and spices together and brush over the top of the dough.
- 9 Place into the oven and bake approximately 20 minutes or until the dough is lightly golden

***CHEF'S TIP** → to accelerate the rising of the dough, place it in a warm place!

BONUS

→ Transform your bread into a **PIZZA** by adding ingredients of your choice to step 8 (tomato sauce, pesto, vegetables, olives, cheese, etc).