

Garlic Bread

I'm talking about *garlic bread*, not that greasy, garlic and salt laden stuff that you get in a foil wrapper at the grocery store. No, this is a loaf of fresh bread infused with garlic but without the Whirl or excessive salt. For the garlic lover, this is close to heaven; for the rest of us, it's a heck of a lot of garlic.

Two Loaves	Ingredient	One Loaf
6 cups, 840 g	All-purpose flour, 93%	3 cups, 420 g
½ cup, 65 g	Whole wheat flour, 7%	¼ cupj, 33 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 55 g	Olive oil, 6%	2 Tbsp, 28 g
1 Tbsp, 9 g	Garlic, minced, 1%	½ Tbsp, 5 g
2 2/3 cup, 633 g	Water, warmed to 105-115 degrees, 70%	1 1/3 cup, 317 g
12 cloves	Garlic	6 cloves
	Olive oil, for drizzling	

In a large bowl, stir together the all-purpose and whole wheat flours, yeast and salt. Make a bowl in the middle of the dry ingredients and add the oil, minced garlic and water. Stir until well mixed then vigorously stir another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate dough until ready to use.

When ready to bake, divide the dough in half (if making two loaves) and shape each portion into a boule, batard or baguette, placing onto a peel or baking sheet covered with parchment paper. Using a the points of a scissors, make 6-12 8 x 4 x 4 mm holes in the top of the loaf then insert the garlic cloves into each hole. Drizzle each clove with a small amount of olive oil then sprinkle loaf with a bit of coarse salt. Cover with plastic wrap and allow to rise at room temperature for about an hour.

Meanwhile, preheat the oven, baking stone, and steam pan to 450 degrees. Uncover the loaf then score it and slide into the oven onto the baking stone. Turn the oven down to 400 degrees and pour a cup of water into the steam pan. Bake for 45 minutes then remove to a wire rack to cool.