

CARAMELISED GARLIC BREAD

EQUIPMENT

Mixing bowl – 1 small, 1 large	frying pan
Metric measuring spoons and cups	sifter
Tea towel	

INGREDIENTS

2 teaspoons dry yeast	2 heads garlic, cloves separated, peeled
1 teaspoon caster sugar	2 tablespoons balsamic vinegar
1 1/3 cups lukewarm milk	2 tablespoons brown sugar
2 1/2 cups plain flour, sifted	sea salt, extra, and cracked black pepper
1 teaspoon sea salt flakes	2 tablespoons rosemary leaves
1 1/2 tablespoons olive oil	

METHOD

1. Combine the yeast, caster sugar and milk in a small bowl. Allow to stand in a warm place for 5 minutes or until bubbles appear on the surface.
2. Combine the flour, salt, 1 tablespoon of the oil and the yeast mixture in a large bowl and stir until the mixture comes together
3. Knead dough on a lightly floured surface for 5 minutes or until smooth and elastic. Place in a lightly greased bowl, cover with a tea towel and set aside in a warm place for 30 minutes or until doubled in size
4. Heat the remaining oil in a 22cm ovenproof frying pan over low heat. Add the garlic and cook for 10 minutes. Add the vinegar, brown sugar, salt and pepper and cook until caramelised. Sprinkle with the rosemary
5. Press out the dough to a 22cm round and place on top of the garlic mixture in the pan. Bake until golden. Turn out and slice to serve

Serves 4

- ***For a less pungent flavour use whole garlic cloves or roughly chopped garlic rather than finely chopped or crushed.***