

## ROASTED GARLIC FOCACCIA BREAD

This easy recipe came to me on a lazy night when I was trying to reinvent pizza dough to satisfy a pregnancy craving for focaccia bread. I roasted up some garlic to fold in, and drizzled the finished bread with garlic infused olive oil and sprinkled it with a bit of finishing salt. The result is an airy, chewy bread that has become a regular feature on our dinner table.

### Ingredients.

pizza dough (enough for one large pizza)  
1 head garlic  
1/4 cup extra virgin olive oil  
flour  
cornmeal  
kosher salt  
fleur de sel or Maldon salt (optional)

### Directions.

Place your pizza stone in the oven (if you don't have one, skip this step). Preheat the oven to 375° F.

For roasting the garlic, cut off the top 1/3 or 1/2 of the head of garlic, exposing all the cloves. Place the garlic on two square sheets of aluminum foil and pour the olive oil over the head of garlic. Sprinkle with a pinch of salt. Seal up the aluminum foil and place it on a small cookie sheet. Roast in the oven for 1-1 1/4 hour, until the garlic is golden and fragrant. Allow to cool and gently remove the whole cloves of garlic using a sharp paring knife or spoon. Pour the garlicky olive oil into a small bowl and set aside.

Increase the oven temperature to 450° F. Place the pizza dough on a lightly floured surface. Gently stretch it into a large pizza-like shape. Press 1/3 of the garlic cloves into surface of the dough, spaced randomly. Fold the dough over once. Press the surface of the dough several times with your finger tips. Press another 1/3 of the garlic cloves into the top of the dough, spaced randomly. Fold over again, create indents with your finger tips again. Tuck the last 1/3 of the garlic cloves into the top of the dough.

Sprinkle a tiny bit of cornmeal on a piece of parchment paper and place the dough on top of the cornmeal. Place on a cookie sheet or directly on your pizza stone and cook the bread for 20-30 minutes until it's golden brown and firm to touch. Remove from the oven and pour the garlicky olive oil over the top of the bread. Sprinkle with a bit of coarse finishing salt. Enjoy!

**RECIPE BY KACIE MCMACKIN**  
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