

Maine Arts Camp

Recipe: Garlic knots

Chef: Charlie Limoggio CEC

Servings: 24

Quantity	Unit	Ingredient	Prep Notes
1 ½	Cups	All-purpose flour	+ 2 tablespoons
1 ½	Teaspoons	Active dry yeast	
1	Teaspoon	Salt	
2/3	Cup	Warm water	70°F -90°F
11	Teaspoons	Olive oil	DIVIDED
8	Cloves	Minced garlic	
½	Teaspoon	Kosher salt	
2	Tablespoons	Chopped fresh parsley	

1. Whisk together flour, sugar, and yeast in a small bowl. Make a well in the center and pour in water and then add the salt to the water. Stir together to moisten the flour, just until dough begins to form, about 20 seconds. The dough will look shaggy and bumpy, not smooth.
2. Pour 8 teaspoons oil in a 2-cup sized bowl or cup (bigger if you are increasing recipe size). Place dough in and turn to coat. Cover tightly and rest on the counter until doubled in size, about 1 hour.
3. Place a rack in the lower third of the oven and preheat to 400 degrees F at least 30 minutes before baking. Meanwhile, stir together 1 teaspoon olive oil, garlic, and kosher salt in a large bowl (you'll see why later). Set aside.
4. When the dough is ready, place it on a board and gently press into 2 - 10 inch x 6 inch rectangles. There will be left-over oil in the cup/bowl that the dough was rising in. Spread that oil over a baking sheet.
5. Spread half of the garlic mixture across the rectangle dough. Cut into ¾ strips (6? long)

** Could easily be made with premade pizza crust from the supermarket! Let's keep that part secret.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.