

THE SOURDOUGH FORMULA

Recipe 19 · Roasted Garlic & Herb

Soft roasted garlic in every bite. My kitchen smells amazing on these Fridays.

Recipe 19 · Roasted Garlic & Herb

Why people buy it: sweet, mellow roasted garlic and fresh herbs make it the easiest «dinner party» bread on your menu.

- **Tier & price:** Specialty · $13
- **Makes:** one boule or batard
- **Difficulty:** Easy. Roast the garlic while Dolly rises.
- **Timeline:** roast garlic Friday morning → mix Friday 4 pm → bake Saturday 7 am

Ingredients

- Master Loaf dough: 500 g bread flour (about 4 cups), 350 g water (1½ cups), 100 g active starter, 10 g salt (1¾ tsp)
- 2 heads garlic, roasted (about 50 g soft cloves)
- 15 ml olive oil (1 Tbsp) for roasting
- 2 Tbsp fresh rosemary, chopped (about ¼ bunch)
- 1 tsp dried thyme and 1 tsp dried oregano

What changes vs. the Master Loaf

You add roasted garlic and herbs during the 2nd set of folds. Herbs go in at the mix too, for flavor in every bite.

Roast the garlic: cut the top off each head, drizzle with the olive oil, wrap in foil, and roast at 400 °F (200 °C) for 40 minutes until soft and golden. Cool completely. Squeeze out the cloves and keep them whole.

Steps

1. Give Dolly the morning feed. Roast the garlic in the morning too, so it is cold by 4 pm.
2. Mix as in Master Loaf step 1, adding the dried thyme and oregano with the flour.
3. Add the starter, then the salt (Master Loaf step 2).
4. First set of stretch & folds (Master Loaf step 3).
5. **Laminate during the 2nd set:** stretch the dough into a thin rectangle on a damp counter. Dot the roasted garlic cloves all over (whole, not mashed) and sprinkle the rosemary. Letter-fold and roll up. Back into the bowl.
6. Sets 3 and 4 as gentle coil folds.

7. Master Loaf steps 4–7.
8. Score with a wheat-stalk pattern or a simple cross. This loaf looks beautiful with a few rosemary needles pressed into the flour before baking.
9. Bake and cool as in Master Loaf steps 8–9.

Cost & Price

Ingredient	Amount	Cost
Master Loaf base (flour, salt, starter food)	1 loaf	$1.40
Garlic	2 heads	$0.40
Fresh rosemary	¼ bunch	$0.63
Olive oil	15 ml	$0.15
Dried thyme & oregano	2 tsp	$0.10
Total ingredients		**$2.68**
Packaging		$0.35
Sell at		**$13**
You keep		**$9.97**

How to sell it

- **Who buys it:** dinner-party hosts, cheese-board people, couples who cook together on weekends.
- **Menu line to copy:** *Roasted Garlic & Herb sourdough: whole cloves of slow-roasted garlic, fresh rosemary and thyme. Made for olive oil and a good cheese.*
- **Best day/season:** spring and fall; it pairs beautifully with soups and salads alike.

> ***Sarah's tip: Roast six heads at once and keep the cloves in a jar covered with olive oil in the fridge for up to a week. That garlic oil is also perfect for brushing your focaccia.***

If it goes wrong

- **Garlic smeared into gray streaks:** the cloves were warm or mashed. Use them cold and whole.
- **Big hole under the crust:** lamination trapped air. Press the rolled dough gently before returning it to the bowl.
- **Herbs taste dusty:** fresh rosemary on the inside, dried herbs only in the mix, and keep them under 1 tsp each.