

THE SOURDOUGH FORMULA

Recipe 30 · Pull-Apart Garlic Herb Wreath

A ring of buttery garlic rolls. It's the first thing gone at every party.

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Why people buy it: it is a centerpiece and a side dish in one. Guests tear off a piece and the whole room asks where it came from.

- **Tier & price:** Seasonal & party · $16
- **Makes:** one wreath, 18 pull-apart rolls, about 12 inches (30 cm) across
- **Difficulty:** Medium
- **Timeline:** mix Friday 4 pm → shape and assemble Friday night → fridge overnight → bake Saturday 9 am

Ingredients

- Master Loaf dough: 500 g bread flour (about 4 cups), 330 g water (1⅓ cups), 100 g active starter, 10 g salt (1¾ tsp)
- 20 g olive oil (1½ Tbsp), added with the salt — makes the rolls softer
- **Garlic herb butter:** 60 g butter (4 Tbsp), melted, with 1 head garlic finely minced and 2 Tbsp chopped fresh rosemary (about ¼ bunch)
- 40 g parmesan, finely grated (scant ½ cup)
- Pinch of flaky salt

What changes vs. the Master Loaf

A slightly lower hydration and a little olive oil give a softer roll that holds its round shape. Instead of one loaf, you divide the dough into balls and arrange them in a ring.

Steps

1. Morning feed for Dolly, then Master Loaf steps 1–4 (add the olive oil with the salt in step 2).
2. **Divide:** tip the dough out and cut 18 pieces of about 53 g each (use your scale).
3. Shape each piece into a tight little ball: pull the edges to the center, flip, and roll under a cupped hand.
4. **Assemble the wreath:** on a parchment-lined sheet pan, place an oven-safe ramekin or small bowl (about 4 inches / 10 cm) in the center, greased on the outside. Arrange 10 balls in an outer ring around it, touching each other, then 8 balls in an inner ring, nestled between them. They should just touch; they grow together as they rise.

5. Brush lightly with a third of the garlic herb butter. Cover well and refrigerate overnight (10–16 h).
6. Saturday morning, leave at room temperature 1–2 hours until puffy.
7. Brush with another third of the butter and sprinkle the parmesan.
8. Bake open (no Dutch oven) at 400 °F (200 °C) for 25–30 minutes, until deep golden. Inside of a center roll: 200 °F (93 °C).
9. Brush with the last of the butter right out of the oven, add flaky salt, remove the ramekin. Cool 30 minutes before boxing.

Cost & Price

Ingredient	Amount	Cost
Master Loaf base (flour, salt, starter food)	1 batch	$1.40
Butter	60 g	$0.66
Garlic	1 head	$0.20
Fresh rosemary	¼ bunch	$0.63
Parmesan	40 g	$1.06
Total ingredients		**$3.95**
Packaging		$0.35
Sell at		**$16**
You keep		**$11.70**

How to sell it

- **Who buys it:** party hosts, game-day crowds, birthday dinners, office potlucks, anyone hosting a holiday table who wants a showstopper side.
- **Menu line to copy:** *Pull-Apart Garlic Herb Wreath: 18 soft sourdough rolls brushed with garlic-rosemary butter and parmesan. Set it in the middle of the table and watch it disappear.*
- **Best day/season:** any party weekend all year: Super Bowl, graduations, summer barbecues, and the busy end-of-year party season.

Sell it on a cardboard cake round inside a large bag, and add a sprig of fresh rosemary in the center for photos.

> *Sarah's tip: Put a little dipping-cup of marinara in the center ring for $3 more. Party hosts love a «done for me» centerpiece.*

If it goes wrong

- **Rolls separated into a loose ring:** they were placed too far apart. They must touch before the cold proof.
- **Pale sides, dark tops:** tent with foil for the last 10 minutes.
- **Garlic burnt on top:** brush only butter before baking; save most of the garlic for the final brush.