

## Ingredients

- + Pizza dough balls each @ 160-200g
- + Extra virgin olive oil
- + 20-30 cloves of garlic
- + Pack of rock salt
- + Fresh cut rosemary
- + Semolina

## Tools

- + Wood fired oven by Dragon Ovens
- + Garlic crusher
- + Pasting brush
- + Pizza peel by Dragon Ovens

## COOKING

### Step 5

Roll out a 160-200g dough ball depending on the size of the garlic bread you wish to make. Ensure you sprinkle the preparation top with semolina.

**TIP: the semolina will act like tiny ball bearings under the pizza dough. It will help the pizza base to slide on and off the peel without sticking.**

### Step 6

Using your fingers indent the rolled out base with finger size inverted pimples. These will help retain the oil when cooking.

### Step 7

Using a pasting brush, apply a generous helping of your home made garlic oil. Ensure you leave 15mm of clean dough around the edge.

### Step 8

Sprinkle 1-2 pinches of rock salt evenly across the pizza base.

### Step 9

Tear off fresh rosemary and sprinkle across the pizza bread. Do not use dried rosemary as this will burn in your wood fired oven.

**TIP: Fresh rosemary is far more tasty than the packet type bought from your regular supermarket. Rosemary is extremely easy to grow in any garden all year round.**

### Step 10

Clean and dry your Dragon Oven pizza peel to ensure the dough does not stick. Pickup the dough and slide into the oven.

### Step 11

Cook in the oven at approximately 400 degrees C for 90 seconds. Turn frequently to ensure dough rises evenly to a golden brown colour.

### Step 12

Remove from your Dragon oven, cut and serve.

**Simple and delicious!!!**

## Preparation

### GARLIC OIL

#### Step 1

Crush 20-30 cloves of garlic into 250ml of extra virgin olive oil.

**TIP: Using a garlic crusher is far more effective than simply chopping. The crusher will release more flavor into the oil.**

#### Step 2

Leave for 24hrs for the garlic and oil to infuse with flavor. Can be used immediately but will not be quite so flavorsome.

#### Step 3

After 24-48hrs, the oil is ready to use. If keep in the fridge the oil will solidify and the mix will resemble a butter like consistency. Ready to use.

### PIZZA DOUGH

#### Step 4

Prepare your pizza dough as normal. Ensure you use good quality flour, preferably Caputo 00. See Dragon ovens pizza dough recipe for more extensive details on how to make the finest pizza dough.

Dragon Ovens

# Rosemary Garlic Bread

v1.0

