



Swirled Garlic Herb Bread

Makes: 10 servings

Prep Time: 20 minutes Cook Time: 35 minutes

Rising Time: 1 hour 45 minutes

Total Time: 2 hours 40 minutes

Ingredients

- 3/4 cup warm whole milk
- 2 & 1/4 tsp instant yeast
- 2 tbsp honey
- 3 large eggs
- 3 & 1/2 - 4 cups all-purpose flour, plus more for rolling
- 1 tsp kosher salt
- 6 tbsp unsalted butter, divided, at room temperature, plus more for serving
- 1-2 cloves garlic, grated or finely chopped
- 1/4 cup freshly grated parmesan cheese
- 1/2 cup fresh basil, finely chopped
- 2 tbsp chopped fresh thyme
- 1 tbsp chopped fresh sage
- 1 tsp Kosher salt

Instructions

In the bowl of a stand mixer, combine the milk, yeast, honey, eggs, 3 & 1/2 cups flour, and salt. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. Add 2 tablespoons room temperature butter and mix until combined, about 2-3 minutes more. If the dough is still sticky, add the additional 1/2 cup flour, adding more as needed until the dough is smooth to touch.

Cover the bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size.

Meanwhile, combine the remaining 4 tablespoons butter, the garlic, parmesan, basil, sage, thyme and salt in a small bowl.

Punch the dough down and roll out onto a lightly floured surface, creating a large rectangle about 12 x 18 inches. Spread the garlic herb butter evenly over the dough. Starting with the long edge closest to you, roll the dough into a log, keeping it fairly tight as you go. When you reach the edge, pinch along the edge to seal.

Using a sharp knife, cut the log of dough in half lengthwise, leaving a small portion at one end intact (see above photo). Turn the halves to expose the filling. Cross the dough ropes over each other, repeating the twisting until you have a long, twisted dough.

Coil half the rope up like a snake, stopping when you reach halfway. Then, coil the second half of the rope in the opposite direction. Carefully transfer to a parchment-lined baking sheet. Cover and let rise in a warm place for 45 minutes.

Preheat the oven to 350°F. Transfer the bread to the oven and bake 30-35 minutes, until the top is golden brown and the bread is cooked through. Brush the top of the loaf with butter. Slice and serve warm...with additional butter.

Chef's Notes:

To Make Ahead: prepare the bread through step 6. Once the bread is shaped, place it on a parchment lined baking sheet, cover, and place in the fridge for up to 2 days. When ready to bake, remove the bread from the fridge 1 hour prior to baking, then bake as directed.

To Freeze: bake the bread as directed and allow to cool completely. Once cool, wrap the bread tightly with plastic wrap, then transfer to a freezer safe container. Freeze for up to 3 months. Thaw on the counter and warm or toast before serving.

Leftovers: the bread is best served warm after baking, but the leftover bread is delicious when lightly toasted or served at room temperature.

Recipe from Half Baked Harvest