



Please note: Food images are representative only and not the actual cooked recipes.

## Garlic Arno – Garlic and basil ciabatta

MAKES 1 CIABATTA LOAF 8 SERVINGS • PREP: 10 MINUTES • COOK: 30 MINUTES

**V** Vegetarian

### INGREDIENTS

#### For the dough

- 500 g (4 cups) strong white bread flour
- 10 g (2 tsp) salt
- 7 g (1 sachet) instant yeast
- 350 ml (1 1/2 cups) warm water
- 2 tablespoons olive oil

#### For the filling/flavour

- 3–4 cloves garlic, minced
- 2 tablespoons fresh basil, chopped (or 1 tsp dried)
- 2 tablespoons olive oil
- Optional: pinch of black pepper

#### For topping

- Extra olive oil for brushing
- **Optional:** flakey sea salt

### METHOD

#### 1. Make the dough

In a large bowl, mix flour, salt, and yeast. Gradually add warm water and olive oil. Knead for 8–10 minutes until smooth and elastic (can also use a stand mixer with a dough hook).

#### 2. First rise

Cover the dough with a clean towel or clingfilm. Leave in a warm place for 1–2 hours, or until doubled in size.

#### 3. Prepare the garlic and basil

Mix minced garlic, chopped basil, and olive oil in a small bowl.

#### 4. Shape the ciabatta

Turn the dough onto a floured surface and gently flatten it. Spread the garlic and basil mixture over the surface, folding the dough over once or twice to incorporate it. Shape into an elongated ciabatta loaf.

#### 5. Second rise

Place the shaped loaf on a baking tray lined with parchment paper. Cover and let rise for 30–40 minutes.

#### 6. Preheat the oven

Preheat to 220°C / 425°F. Place a small ovenproof dish with water at the bottom of the oven to create steam (optional, for a crisp crust).

#### 7. Bake

Brush the loaf with olive oil and sprinkle with optional flakey sea salt. Bake for 25–30 minutes until golden and crisp. Tap the base — it should sound hollow.

#### 8. Cool

Let the ciabatta cool on a wire rack for at least 15 minutes before slicing.



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