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WHOLE-LOAF CHEESY GARLIC BREAD

Makes 4 to 8 servings

Make this delightful, hands-on version of garlic bread when you have a good rustic loaf and expect an enthusiastic crowd. This riff on the classic halved baguette slathered with butter and minced garlic is strikingly geometric in look. A good visual analogy for how it should look is when half a mango is sliced so that it forms diamonds and then the convex outside is pushed inward, forcing the cubes of fruit to arch and separate. You'll create this same effect by placing the loaf arched over a garlic bulb. The loaf balances on top of the garlic and opens as it bakes. Beyond its aesthetic appeal, it is exceptionally delicious, warm in the interior, and crisp on top with bits of cheese and flecks of garlic and butter flavoring both crumb and crust. I love this bread as a centerpiece for a barbecue or to accompany a roast or a supper of soup and salad.

- The bread can be prepared ahead of time, wrapped well, and kept in the refrigerator for several days before baking. I have no idea where this idea originated, but it is a classic in the making, inspiring eager diners to bump arms as they pull off pieces.

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| 2 heads garlic 2 Tbsp olive oil 2 pinches of sea salt | Preheat the oven to 375°F/190°C. Cut the top quarter off of the garlic heads and rub with the oil, making sure some seeps into the top of each. Season with the salt. Wrap in aluminum foil and bake for 30 minutes. |
| 1 oval or round loaf country-style bread | Lower the oven to 350°F/180°C. Slice the upper crust of the loaf in a crosshatch pattern, cutting down through the upper crust and the middle of the loaf but not cutting all the way through to the bottom crust. Place the roasted garlic heads, cut-side down, in the center of a baking dish and set the loaf on top of them, gently pressing the ends of bread so that it curves in a convex shape to reveal the interior cubes and crevices. |



now *that's*
a MOUTHFUL

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| <p>3/4 cup/165g unsalted butter, plus more as needed 4 cloves garlic, finely chopped 1 tsp sea salt 1/4 tsp ground black pepper 2 Tbsp chopped flat-leaf parsley 1 tsp chopped fresh thyme 1/4 tsp chopped fresh rosemary</p> | <p>Melt the butter in a small saucepan over medium heat. Decrease the heat to low, add the chopped garlic, and swirl the pot to gently cook the garlic without letting it brown, about 1 minute. Add the salt, pepper, parsley, thyme, and rosemary, swirling to mix well.</p> |
| | <p>Brush the flavored butter into all the crevices and on top of the bread. If you need more butter, melt a few more tablespoons and keep basting the bread until it's covered.</p> |
| <p>1 to 2 cups/100 to 200g semi-firm or firm cheese, such as Raclette, Fontina, Cheddar, or Gruyère, grated</p> | <p>Sprinkle the cheese over the loaf, making sure some settles between the cuts as well as on top. (The loaf can be made up to this point, then wrapped well, and placed in the refrigerator for up to 3 days.)</p> |
| | <p>Bake for about 20 minutes, until the cheese has melted and is crisp on top. Serve straight out of the oven, along with the roasted garlic for scooping out and spreading on the bread.</p> |



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