

Garlic & Herb Knots

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 1 quantity of pizza dough
- 2 tablespoons herbs from the garden
- 3 tablespoons olive oil
- 4 garlic cloves, minced

Equipment:

- rolling pin
- knife
- pastry brush
- small saucepan
- electric mixer
- tray
- baking paper
- metric measuring spoons

Method:

1. Make pizza dough, add chopped herbs and set aside to rise.
2. Preheat oven to 200C.
3. On a lightly floured surface, divide dough into 16 pieces.
4. Roll each piece out into a rope and tie into a knot. Place on a tray covered with baking paper
5. Brush knots with a tablespoon of oil and bake until golden (15-20 minutes).
6. In a small saucepan, heat garlic and 2 tablespoons of oil over medium heat until garlic is fragrant (3-5 minutes).
7. Place garlic knots in a bowl and pour garlic oil over them. Season with salt/pepper, toss and serve.