

PULL-APART GARLIC ROSEMARY FOCACCIA ROLLS

From the Kitchen of: Connor Dailey, Energy Coordinator, OSI



Preparation Time: 2.5 hours | **Rest Time:** 3.5 - 52 hours | **Cook Time:** 25 minutes

Yield: 8 rolls | **Common Allergens:** Wheat

This is a surprisingly forgiving, delicious bread recipe that had its origin in 2020, when Connor was stuck at home during the pandemic shutdown. He says that he created this bread on accident after looking for a simple bread that incorporated his homegrown rosemary. Eventually, he arrived at this version by accident after a kitchen mishap led to a delicious result!

"When my partner and I tried the rolls in this final version, we were in disbelief that we had accidentally recreated a (we think better) version of a famous and lauded appetizer from a restaurant in our hometown. Rather than picking up rolls from that restaurant, this is now our holiday side staple," says Connor.

INGREDIENTS:

FOR THE INFUSED OLIVE OIL:

- 1/2 cup extra-virgin olive oil
- 2-4 cloves of garlic, minced
- 1/2-1 Tablespoon finely chopped rosemary
- 1/4 Tablespoon black pepper

FOR THE DOUGH:

- 8 grams instant yeast
- 1/4 Tablespoon (~2 grams) honey (or sugar)
- 440 grams lukewarm water (100°F-110°F)
- 40 grams homemade infused olive oil (or regular olive oil)
- 515 grams bread flour
- 10 grams table salt

FOR ASSEMBLY:

- Kosher Salt, as needed to sprinkle on top while baking
- 1/3 cup (~75 g) olive oil, infused or regular

INSTRUCTIONS:

FOR THE INFUSED OLIVE OIL:

- Add 1/2 cup of extra virgin olive oil to a small saucepan along with the garlic, rosemary, and black pepper over medium-low heat. Once the garlic starts to bubble, turn off the burner, remove the pan from the heat, and let it sit until it has cooled to room temperature. This can be made in advance of the dough and stored in the refrigerator.

MAKE THE DOUGH:

- In a large bowl (at least 4 quarts), add the instant yeast and honey (or sugar). Add the lukewarm water to the yeast. Give the mixture a couple stirs, then let it sit for 5-7 minutes, or until the yeast starts to "bloom," becoming foamy/creamy.
- Once the yeast starts to bloom, add 40 grams of the infused olive oil (including as much of the garlic, rosemary and black pepper bits as desired), then the bread flour and salt. Mix until the dough comes together into a sticky dough pile (it will not be a smooth dough ball yet).
- Cover the bowl so it is airtight and let sit for 30 minutes. After 30 minutes, stretch and fold the dough 4-5 times, then cover again so it is airtight. Repeat this 30-minute wait-stretch-fold cycle a total of four times.
- After the fourth stretch-and-fold cycle, once more cover the bowl and place it in the refrigerator anywhere from 12 to 72 hours, with 24-48 hours being ideal. (*See notes below to skip the overnight rise).

- Add three tablespoons of the infused oil to the bottom of the baking pan and use your fingers to spread it around the bottom and sides of the pan.
- Remove the bowl from the fridge. Using oiled fingers, release the dough from the side of the bowl and turn it onto a large cutting board.
- Carefully stretch the dough into an oblong shape. Cut it in half, then cut each half into four equal pieces.
- Shape each piece of dough into a tight ball and place them seam-side-down in the baking pan. This is a very wet dough, so the rolls will spread and touch (on purpose).
- Cover so the pan is airtight and let the rolls rise at a warm room temperature for 2.5-3 hours (such as in the oven with the oven light on but the oven turned OFF).
- After the rise in the unheated oven, remove and preheat the oven to 450°F.
- Drizzle or use a brush to brush the tops of the rolls with some of the remaining infused olive oil. (Try not to get pieces of garlic on top, they will burn).
- Sprinkle the rolls with flaky or kosher salt.
- When the oven is preheated, place the baking pan on the center rack and bake the rolls for 10 minutes.
- After 10 minutes, remove and brush the rolls once more with olive oil. Bake them for another 10-15 minutes to your preferred doneness.
- Remove the rolls from the oven. Wait for the bread to cool until it is safe to touch, then use oven mitts to place a cooling rack on top of the pan and invert the pan. Then, remove the bottom pan, and carefully flip the rolls a second time so the bottom is facing down again. This keeps the bottom of the rolls crispy but also keeps all the rolls together.
- Once cool enough to eat, tear the rolls apart, serve, and enjoy!

FOR SAME-DAY BREAD:

- Skip the initial yeast blooming and add the lukewarm water to the bowl along with the other ingredients.
- Stretch and fold 4-5 times every 30-45 minutes for a total of 2-2.5 hours. This rise will depend on your kitchen temperature, but it should end with the dough being about doubled in size after the last rise.
- The last rise is just 30 minutes (instead of overnight).

