

# GLORIOUS Garlic

A bank of recipes with something in common.

By John Donadieu

I never understood why people complain about the smell of garlic. First of all, it doesn't have a smell. It has an aroma. It has a rich and fabulously heady aroma.

This bank of recipes that I've created for you has a common theme—not just garlic, but roasted garlic. When garlic is roasted, its flavor and texture are completely transformed to something almost unrelated to its original state, which is fantastic in itself. Roasted garlic is soft, smooth, and sweet. Yes, sweet. For those who live on the same planet as I do, I call it Planet Food; roasted garlic is like candy.

Funny thing is, as easy as it is to roast garlic, few home cooks really keep a stock of it in the refrigerator. Picture this—some random night or weekend afternoon, you clean out your garlic drawer. Cut the tops off of the bulbs, drizzle oil, follow the recipe. Pop those cloves out and put them in an airtight container in the frater-frater (that's what my two-year old calls the refrigerator). Then, when you're making your next batch of mashed potatoes, or an omelet, or pesto, or anything for that matter—replace the garlic you would usually use with your roasted garlic. You just may have everyone asking what you did to achieve that sublimely rich flavor, and that's always a good feeling.

I'll be adding roasted garlic to the pasta with grilled sausages and red sauce I'm making for dinner. I have about three bulbs of it in my frater-frater ready and waiting.



## Roasted Garlic

- 6 bulbs of garlic
- 1 tablespoon olive oil
- 1/4 cup water

Preheat oven to 275° F. Cut off tops of bulbs to expose the cloves. Place bulbs in heavy baking dish. Bake for about 1 1/2 hours until garlic is soft and brown on top. Let garlic rest at room temperature until it is cool enough to handle. Using a paring knife, peel away the papery part of the garlic and pick out the cloves. They should come out easily.



## Parmesan Crisps

- 1 baguette
- 1/2 cup roasted garlic cloves
- 1 tablespoon extra virgin olive oil
- 2 teaspoons chopped fresh thyme or 1/2 teaspoon dried
- Salt and pepper to taste
- 2 cups shredded Parmesan cheese

Preheat oven to 350° F. Slice baguette lengthwise into long, thin slices. Arrange on a baking sheet in a single layer. Bake for 4-6 minutes. Remove baking sheet from the oven and turn slices over. Return to the oven for 3-5 additional minutes until golden brown.

Mash the garlic with the side of a wide knife or in a mortar and pestle. In a small bowl, combine the garlic, olive oil, thyme, salt, and pepper. Spread a thin layer on each slice of bread. Top with Parmesan cheese and return to the baking sheet. Bake for about 15 minutes or until the cheese is melted and beginning to brown. Cool and store in an airtight container. These will stay crisp for a few days. Serve as a salad accompaniment or as hors d'oeuvres.



John Donadieu is the Head Baker for Bridor-USA, Vineland, NJ. He is a classically trained chef; 1990 Culinary Institute of America alumnus. John is a member of the Bread Bakers Guild, and the proud father of Mitchell 4 1/2, and Ruth, 2 1/2. Please email comments and questions to [chef@fervormagazine.com](mailto:chef@fervormagazine.com)