

GARLIC CONFIT

Delicious spread on a freshly baked focaccia or enjoyed with some roasted new potatoes.

INGREDIENTS:

10 Bulbs Garlic - cloves separated and peeled
9 Sprigs Fresh Thyme
1 tbsp Black Peppercorns
1 tsp Chilli Flakes (Optional)
2 Bay Leaves
2.5 Cups Olive Oil

DIRECTIONS

Add all of the ingredients to a large saucepan and cook on a low heat for around 30 minutes. Do not allow the contents to boil.

When the garlic is tender, remove from the pan with a slotted spoon and place into sterilised jars.

Submerge the cloves with the olive oil from the pan.

The oil makes a really delicious cooking oil too!