

## CAMELIZED ONION, ROASTED GARLIC & FRIED SAGE BREAD



### TIME TO PREPARE

1.5 – 2 Hours



### BAKING TIME

45-60 Minutes



MAKES 1 LOAF



### Ingredients

- 4 cups (1 litre) unbleached all-purpose flour, plus more for dusting
- 2 tsp (10 ml) salt
- 1 tsp (5 ml) instant yeast
- 1 ½ cups (375 ml) warm water
- 1 small garlic bulb
- Olive oil
- 3 tbsp (45 ml) salted butter
- ¼ cup (60 ml) sage leaves
- 2 medium onions, thinly sliced

### Steps to Make

1. In the bowl of a stand mixer, or in a bowl with a wooden spoon, combine the flour, salt and yeast. Add the water and mix with the dough hook on low speed, or with a wooden spoon, for about 1 minute. Increase the speed to medium and knead until the dough is smooth and elastic, about 10 minutes (this step can be done on a floured surface with your hands). Every few minutes, stop the mixer and scrape the dough off the hook and sides of the bowl.
2. Cover the bowl with a pot lid or plastic wrap and let sit in a warm spot until doubled in volume and does not spring back when you push your finger into it, about 1 hour 30 minutes to 2 hours.
3. Meanwhile, preheat the oven to 400°F (200°C). Cut off the top ¼ inch (6 mm) of the garlic bulb to expose the cloves. Place on a piece of foil and drizzle with olive oil. Tightly seal the foil and place directly on the oven rack. Bake for 35 minutes or until the garlic is very tender. Let cool.
4. In a [skillet](#), melt the butter over medium heat. Add the sage leaves in a single layer and cook until crispy. Remove with [tongs](#) and drain on paper towels. Season with salt. Add the onions to the same skillet and cook, stirring often, for 10 minutes or until nicely caramelized, adding olive oil as needed. Season with salt and pepper. Let cool. Coarsely chop the onion and place in a bowl. Squeeze the garlic cloves and crumble the

sage leaves into the bowl of onions. Mix to combine and let cool.

5. Turn the dough out onto a generously floured work surface and punch down to release the gas. Place the cooled onion mixture at the centre of the dough. Fold the dough over itself in about six turns to hold in the filling. Knead for 1 to 2 minutes to evenly distribute the filling, adding flour as needed until the dough is no longer sticky. Shape the dough roughly into a ball, cover with a clean towel and let rest for 10 minutes.
6. Cup your hands around the dough and shape it into a tight ball by rolling it on the work surface between your palms. Lightly flour the base of the [bread oven](#) or [French oven](#). Place the dough in the centre of the base and cover with the lid. Allow the dough to rise again until roughly doubled in size and when poked with a finger will slowly spring back, about 30 to 60 minutes.
7. During the last 15 minutes of rising time, preheat the oven to 450°F (230°C). When ready to bake, score the top of the bread with a sharp knife or razor. Cover and place in the hot oven.
8. Bake for 30 minutes. Remove the lid, reduce the oven temperature to 375°F (190°C), and continue baking for an additional 15 to 20 minutes or until the bread is golden brown and cooked through. It should have an internal temperature of approximately 200°F (95°C) when done. Carefully remove the bread from the base and allow to cool on a rack for at least 30 minutes before slicing.