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Garlic Paste

Ingredients

10 heads of garlic
2-4 fl oz. olive oil
salt & pepper to taste

Preparation

- 1 Preheat the oven to 180°C
- 2 Separate the cloves of garlic and cut off the ends, lay them flat on a baking surface and drizzle olive oil over them, salt
- 3 Bake covered for 45 minutes, then bake uncovered until they turn a golden brown colour
- 4 remove the garlic from the oven and allow to cool
- 5 squeeze the garlic out of the skins and blend together with the olive oil
- 6 use the olive oil in small amounts until a smooth consistency is reached
- 7 add salt and pepper to taste and blend further
- 8 refrigerate and use as a spread or a dip.

Cooks Note
