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by ewfood

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 of 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