



Garlic Sourdough Bread

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Loaf	20 MIN	12 MIN		10

Garlic sourdough bread is a rustic artisan loaf infused with rich garlic flavor and a crisp, golden crust. The tangy sourdough combined with aromatic garlic creates a unique and delicious bread perfect for any meal. This homemade recipe delivers bakery-quality results with simple ingredients. It's perfect for sandwiches, sides, or enjoying on its own with butter.

Ingredients

- 3 cups bread flour
- 1 cup active sourdough starter
- 1 cup water
- 1 teaspoon salt
- 4-5 garlic cloves, roasted or minced
- Optional: olive oil

Recipe Summary

- Prep Time: 20 minutes
- Rise Time: 8-12 hours

- Cook Time: 35-40 minutes
- Total Time: 9-13 hours
- Servings: 1 loaf
- Course: Bread
- Cuisine: Artisan

Cooking Method

Instructions

1. In a bowl, mix flour, sourdough starter, and water.
2. Add salt and garlic, then mix into a dough.
3. Knead lightly or stretch and fold until smooth.
4. Cover and let rise for **8-12 hours**.
5. Shape into a loaf and let rest for 30-60 minutes.
6. Preheat oven to **450°F (230°C)**.
7. Bake for **35-40 minutes** until golden and crusty.
8. Cool before slicing.

Cooking Tips

- Use roasted garlic for milder flavor
- Let bread cool fully before cutting
- Use a Dutch oven for best crust

Variations

- Add herbs like rosemary or thyme
- Add cheese for garlic cheese bread
- Use whole wheat flour for variation
- Add chili flakes for spice

What to Serve with Garlic Sourdough Bread

- Soups
- Salads
- Garlic butter
- Cheese boards

Storage

Store at room temperature for up to **2 days** or refrigerate longer.

Reheating

Toast or warm in the oven.

Frequently Asked Questions

Can I use instant yeast instead?

Yes, but it won't be true sourdough.

Why is my bread dense?

It may need more fermentation time.

Can I freeze sourdough bread?

Yes, slice and freeze for up to 2 months.

Recipe Author

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