

Roasted Garlic with Hojiblanca EVOO



This recipe is extra simple and extra delicious. Slow roasting whole garlic heads brings out a nutty sweetness in the garlic and turns the cloves creamy and spreadable. A robust olive oil is a must here otherwise you will lose the lovely marriage of flavors as the character of olive oils with modest phenol content will dissipate under such heat.

The ways in which you can then use this "garlic candy" as I call it, are endless. You can use them in dressings, sauces, marinades, smeared on a slice of toasted baguette with a drizzle of olive oil and a pinch of sea salt, in aioli, on roasted meats, grilled meats, fish, chicken breast, with vegetables, on baked potatoes, in pasta, and on, and on...

7-9 firm, whole heads of garlic, with the stem end sliced off. (Do not slice the root end or the bulb may fall apart)

1/3 cup good quality extra virgin olive oil such as Hojiblanca

Preheat the oven to 400. In a pie tin, cake pan, or other shallow oven proof baking vessel, place the garlic heads cut side up. Drizzle each head generously with approximately two teaspoons of extra virgin olive oil.

Seal the pan tight with aluminum foil and bake for 35-40 minutes, until the garlic is fragrant, soft, and golden brown

(Credit: VFC 5/31/12)