

Smoked Garlic and Chilli Pull Apart Bread



Ingredients

For the Filling

- 3 whole heads of garlic, cut in half
- 10 red chillies, whole
- 2 tbsp tomato paste
- 2 cups grated cheddar cheese

For the Bread

- 1 cup warm water
- 1 tbsp honey
- 2 tsp instant dry yeast
- 2 1/4 cups flour
- 1 tsp salt
- 1 tbsp oil

Directions

Step 1 – Soak approximately 2 cups of your preferred wood chips (we recommend apple, cherry or maple chips) for at least 1 hour in water.

Step 2 – Prepare the BBQ grill for indirect cooking over low heat (140°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 3 – Drain the wood chips and add half the chips to your smoker box. Add the smoker box to your BBQ and allow the chips to reach temperature and start to smoke.

Step 4 – Carefully cut the tops or heads off the top of each garlic bulb. Drizzle each bulb with a little extra virgin olive oil.

Step 5 – Once the chips are smoking, place the bulbs of garlic, cut side up, and the chillies directly onto the grill, away from direct heat and close the BBQ lid. Smoke for 1 hour, then remove from the BBQ and allow to cool. Squeeze the individual cloves of garlic from the bulbs, top, split and deseed the chillies and store in airtight containers or jars, covered in olive oil. The garlic and chillies will keep for up to 4 weeks.

Step 6 – Make the bread by adding the water, honey and yeast to a large bowl. Stir to combine and set aside to rest in a warm place for 15 minutes.



Step 7 - Add one cup of flour, the oil and salt to the bowl and mix well. Keep adding the flour, 1/2 a cup at a time until the mixture comes together and forms a ball. The dough should not be sticky. Knead in mixer with a dough hook on low speed for 5-7 minutes, then remove and place into a lightly oiled bowl. Cover with a damp tea towel and allow to rest for 2 hours.

Step 8 – Roll the dough out gently into a large rectangle then cut lengthways into 3 strips. Spread each strip with the tomato paste, then top with the smoked garlic and chopped chilli to taste. Sprinkle the strips with half of the cheese.

Step 9 – Join the strips together at one end then carefully braid the strips together, pinching at the end to secure. Sprinkle with the remaining cheese. Place on a non-stick baking tray and allow to rest for another 45 minutes.

Step 10 – Prepare the BBQ grill for indirect cooking over medium heat (180°C - 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 11 – Place the baking tray into the BBQ, away from direct heat, and bake with the lid down for around 20 minutes, checking and turning the tray, if necessary, after 10 minutes. The bread should be golden, cooked through and the cheese melted. Serve whilst warm.

