

# Christmas tree garlic bread

COOKING  
LOVERS TESCO

## Raciones para 6

250 g  
Strong white bread flour

4 g  
Fast-action dried yeast

1 teaspoon Sugar

50 g  
Butter, melted

135 ml  
Water, warm

1 teaspoon Oil, for greasing

2 garlic cloves

50 g  
Butter

Fresh parsley, chopped

- 1 Tip the flour into a large bowl and mix with the yeast and sugar.
- 2 Add the salt, the warm water and the melted butter. Mix to a dough, then knead for 10 mins until the dough feels stretchy and soft.
- 3 Clean out the bowl, then lightly grease with the oil and place the dough inside. Cover with a tea towel and set aside somewhere warm for about 4 hours or until the dough has doubled in size.
- 4 Tip the dough onto your work surface and punch out the air bubbles. To make two breads, divide the dough into 22 pieces the same size. Then cut two of them in half.
- 5 Roll each piece of dough into a ball and place on the baking sheet in a tree shape, using 10 balls for each bread. Leave some room between them.
- 6 Place the little balls on the base of each bread, these will be the trunks.
- 7 Cover the sheet with the tea towel and let prove for 30 minutes in a warm place.
- 8 Bake in the oven, pre-heated at 200° C, for 15 minutes.

9 : Meanwhile peel the garlic and chop finely. Heat the butter and mix with the garlic and the parsley.

10 : When the bread is cooked and warm, brush the garlic butter all over the bread. Leave it to soak in, then brush on more.

11 : Let cool a few minutes and serve.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/arbol-de-navidad-de-pan-de-ajo/>

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