

Garlic Bread Stick

Portions: 100

Ingredients:

Amount	Item
7 ½ lbs	Bread Flour
2 oz	Instant Yeast
64 fl oz	Milk, room temp
12 fl oz	Olive Oil
12 oz	Egg
18 oz	Sugar
3 oz	Salt
8 oz	Garlic, Minced

Method:

1. Sauté the garlic in the olive oil until soft, about 15 minutes
2. Put the milk, oil garlic mixture, egg, sugar and salt in the bowl of an electric mixer fitted with a dough hook attachment
3. Mix on low to medium speed until the eggs are broken up
4. Stop the machine and add the flour then the yeast
5. Mix again on low speed until the ingredients come together and form a loose ball, about 5 minutes
6. Increase speed to medium and mix an additional 3 minutes
7. Bulk ferment the dough until nearly doubled, about 1 hour
8. Divide the dough into 2 oz pieces
9. Roll each piece into a stick about 6 inches long
10. Align the sticks on a parchment lined baking sheet with about ½ inch between each one
11. Place in warming box to proof until space between sticks is reduced to ¼ inch
12. Bake in a 375°F preheated oven until browned on top
13. Brush with a mixture of olive oil and granulated garlic while hot if desired
14. Serve warm