NEW YORK GARLIC KNOTS WITH PARMESAN GARLIC BUTTER

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 9 knots

2 – 2 1/3 cups bread or all-purpose flour, divided

1 packet instant yeast

1 ½ teaspoons sugar

¾ teaspoon salt

½ teaspoon garlic powder

2 tablespoons olive oil, plus additional

¾ cup warm water, 105-115 degrees F

Garlic Butter:

4 tablespoons salted butter

3 cloves minced garlic, about 1 ½ tablespoons

1 tablespoon minced fresh basil or parsley

Grated parmesan cheese, optional

**Directions:**

* Preheat the oven to 400 degrees F
* Line a baking sheet with parchment paper and set aside
* In a large bowl combine 1 cup of flour, instant yeast, sugar, salt, and garlic power – stir well
* Add olive oil and warm water and use a wooden spoon to stir until all ingredients are well-combined
* Gradually add another 1 cup of flour
* Add any additional flour as needed, up to 1/3 cup, stirring until the dough forms a cohesive, elastic ball and is beginning to pull away from the sides of the bowl – the dough will be tacky but still should be manageable with your hands
* Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush to brush the oil up the sides of the bowl
* Transfer the dough to prepared bowl and roll the dough through the oil until the entire surface of the dough is lightly coated with oil
* Cover the bowl tightly with plastic wrap and place on top of the oven to rise for 30 minutes or until doubled in size
* Once the dough has risen, use your hands to gently deflate it and transfer to a lightly floured surface
* Form into a log about 15 inches long and cut into 9 even pieces
* Roll each piece between your palms and slightly pull it to form a rope about 8 inches long (lightly dust the dough with flour if needed)
* Carefully tie each rope into a knot and place on prepared baking sheet
* Lightly brush with olive oil if needed
* Set tray on top of warm oven and let garlic knots rest/rise for 5 minutes before baking
* Transfer to oven and bake on 400 degrees F for 13 minutes or until just beginning to turn a light golden brown
* While the garlic knots are baking, prepare the garlic butter
* For the garlic butter, combine butter and garlic in a small sauce pan over medium/low heat
* Cook until the butter is melted, and garlic is fragrant
* Remove from the heat and stir in minced basil or parsley
* Once the garlic knots have finished baking, use a pastry brush to generously bush garlic butter mixture over each knot
* Sprinkle with grated parmesan, if desired
* Serve warm
* Please watch video and read recipe before starting
* In the kits-
* Bag 1- 2 1/3 cups Flour need to be measured out-You may not need all of the flour so please add slowly.
* Bag 2- Sugar, salt, and Garlic Powder
* Yeast Packet