



Roast Garlic

For me, this was the absolute star of yesterday's Sunday lunch. Along with my husband's super crispy roast potatoes of course.

To make the roast garlic:

- Get your hands on some big heads of garlic
- Remove the outer papery skins and cut the tops off the whole head of garlic, just enough to reveal each individual clove
- Drizzle each garlic head with about a teaspoon of olive oil, fresh thyme and salt. Preheat the oven to 175C, wrap the garlic completely in foil and bake for 1.5 to 2 hours depending on the size of the garlic head
- When ready it should be soft and golden, with a sweet mellow garlic flavour ... it's absolutely delicious and so versatile. A perfect accompaniment to any roast, can be stirred through pasta or risotto, spread on bread, make sauces...I make one per person, plus a couple extra