



Pampushky (Ukrainian Garlic Bread)

This lovely dough is easy to make and work with but allow an overnight rise. On the next morning you shape the dough into eight plump buns and wedge (seven around the edges and one in the center) them into a round cake pan and then let rise and bake and then bathe in oil—Olia uses sunflower oil, understandably. I used olive oil because I had it. Next time, I'll use sunflower to be more authentic. It calls for loads of crushed (minced) garlic, a pinch of salt, and finely chopped parsley. With no willpower, I ate one right out of the pan, just after I shot the photo with my iPhone. My son ate one when he got home and then packaged up the rest for his friends. It's that kind of bread. A cross between a dinner roll and soft and spongy focaccia, make sandwiches out of these Pampushky or serve them with soup. If you have the Mamushka cookbook, you may notice I adjusted the amount of flour and changed to just the egg yolk for glazing so the rolls get more golden in color.

Makes 8 servings

1 package (2 1/4 teaspoons) active dry yeast

1 teaspoon sugar

1 cup warm water (no hotter than 125 degrees F)

2 3/4 cups bread flour (345 grams), plus more flour for dusting

1 1/2 teaspoons salt

1 egg yolk, lightly beaten, to glaze

3 tablespoons sunflower or olive oil

1 1/2 tablespoons crushed, pressed or minced garlic

2 to 3 tablespoons finely chopped parsley

1. First make a sponge, which is a type of yeasty starter. Dissolve the yeast and sugar in the warm water. Add half of the flour and mix roughly. Cover with plastic wrap and place in the refrigerator to proof overnight.

2. The next morning, add the rest of the flour and the salt to the starter and blend with an electric mixer and paddle attachment until the dough is smooth and loses its stickiness, from 4 to 5 minutes.
3. With the help of a kitchen scale, divide the dough into 8 pieces and shape each into round buns by rolling them on the counter with the palms of your hands lightly oiled. Arrange them side by side in a lightly greased 9-inch cake pan. Cover with a light kitchen towel, and let them rise in a warm place until doubled, about 1 1/4 hours.
4. Meanwhile, preheat the oven to 425 degrees F. Brush the dough with the beaten egg yolk to glaze it. Place in the oven, and bake until deeply golden brown, about 20 to 25 minutes.
5. While the bread is baking, stir the garlic and parsley into the oil. Add a pinch of salt, if desired. When the bread is done, immediately baste with the garlic oil. Serve warm.