



Pink Lady® & Gruyère Focaccia

Makes 1



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Ingredients:

- ♥ 1 cup (250ml) lukewarm water
- ♥ 2 tbsp (30ml) canola oil
- ♥ 1 sachet (10g) yeast
- ♥ 3½ cups (875ml) white bread flour
- ♥ 1 tsp (5ml) salt
- ♥ 2 Tbsp (30ml) sugar
- ♥ 1 tsp (5ml) garlic powder
- ♥ 1 Tbsp (15ml) dried oregano or thyme
- ♥ 1½ cups (375ml) grated gruyère cheese, plus extra for sprinkling
- ♥ 3 Pink Lady® apples, sliced into various shapes
- ♥ 1 Tbsp (15ml) olive oil
- ♥ Cheese, for serving
- ♥ Butter, softened, for serving

Method:

1. Combine water, canola oil and yeast and set aside for 10 minutes.
2. Mix together flour, salt, sugar, garlic powder, dried herbs and cheese.
3. Add yeast mixture and mix well until a dough is formed.
4. Knead dough on a lightly floured surface for 5-7 minutes.
5. Place dough in a lightly greased bowl; cover and leave to rise for 30 minutes.
6. Preheat oven to 200°C.
7. Knock dough down, pat into a large rectangle and place on a greased baking tray.
8. Arrange apples on top, pressing them down slightly.
9. Brush with olive oil and sprinkle with extra cheese.
10. Bake for 20 minutes, or until golden and cooked through.
11. Serve with cheese and softened butter.

Pink Lady®

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