



## Pink Lady® apple and feta focaccia

Serves 4



### Ingredients:

- ♥ ¼ cup (60ml) extra-virgin olive oil, plus extra for greasing and drizzling
- ♥ 300g shop-bought bread dough
- ♥ 4 Pink Lady® apples cored and diced (skin on)
- ♥ 3 rounds feta cheese, diced
- ♥ Handful of leaves from a large rosemary and thyme sprig
- ♥ ½ packet (50g) raw almonds, chopped
- ♥ Salt and milled pepper

#### For serving:

- ♥ 8–10 slices Black Forest or Parma ham
- ♥ Microgreens or rocket

### Method:

1. Preheat oven to 200°C. Grease a 20cm or 30cm baking tray with olive oil.
2. Shape dough into a rough oval and press into the base of the tray so that it fills the entire tray.
3. Place apples, feta, herbs, almonds and seasoning into a bowl and toss with oil until well coated.
4. Tip the apple mixture onto the dough and spread it out evenly.
5. Press the mixture into the dough using your fingers.
6. Drizzle with the extra olive oil.
7. Bake for 25–30 minutes, or until cooked through and golden.
8. Serve draped with ham and scattered with microgreens or rocket.

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