

Breakfast Focaccia

RECIPE BY JODIE FERGUSON

Yields: 6 to 8 servings

- 5 Tbsp **olive oil**
- 1 ½ cup warm **water**
- ½ tsp **salt**
- 1 ¼ tsp **sugar**
- 1 Tbsp **yeast**
- 3 ½ cups all-purpose **flour**
- 6 oz **chicken sausage**, sliced
- 2 sprigs fresh **rosemary**
- 2 small **apples**, Fuji or Honeycrisp cored and sliced thin
- 6 to 8 **eggs**
- 12 oz **burrata**
- **sea salt** for sprinkling
- **Parmesan** for grating

| Preparation | Use non-stick vegetable oil spray to lightly grease a half sheet pan. Drizzle about 2 Tbsp of the olive oil atop the spray; the spray keeps the bread from sticking.

Combine the remaining 3 Tbsp of the olive oil with the rest of the dough ingredients, and beat at high speed with an electric mixer for 60 seconds.

Scoop the sticky batter into the prepared pan and press until it is covered. Layer the chicken sausage and rosemary on the top. Lightly spray and cover for 30 to 45 minutes.

While the dough is rising, preheat the oven to 375°F.

Remove film and add apple slices. Make 6 to 8 foil balls, spray well with non-stick pan spray and press into dough (this will be for the eggs). Drizzle top of dough and apples with oil and bake for 15 minutes until lightly golden. Remove foil and crack fresh eggs into each well. Tear pieces of burrata on surface of focaccia and bake for additional 8 to 10 minutes.

Remove from oven, cut into pieces and shave fresh Parmesan on top.

