

FOCACCIA GORGONZOLA E SPECK



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FOCACCIA GORGONZOLA

Serves 4

INGREDIENTS

— Available at Mediterranean Foods

- 200g of speck thinly sliced
- 200g of gorgonzola dolce cut in to small pieces
- 4 tablespoons of extra virgin olive oil
- 4 Mediterranean Foods pizza dough balls
- 4 teaspoons of chopped rosemary

METHOD

1. Take the dough out of the fridge and let it come to room temperature.
2. With your hands flatten the dough balls into round discs that are approximately 20cm in diameter and 2 cm thick.
3. Oil the surface of the focaccia well and cover them with glad wrap or a wet tea towel.
4. Let it rise for 2 hours in a warm place. Once they have puffed up dress the top with salt and the rosemary.
5. Bake in the oven at 180 degrees until golden brown.
6. As soon as they come out of the oven place the gorgonzola on top and let it melt slightly.
7. Let it cool and just before serving top with the sliced speck.

Buon Appetito!

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