

## **Shakshuka on a Stick**

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Adapted from *Breaking Breads, Uri Scheft*

### **Focaccia Dough**

3 cups room temperature water  
3 grams active dry yeast  
850 grams sifted AP flour  
10 grams granulated sugar  
10 grams fine sea salt

Pour the water into a large bowl. Mix the yeast into the sifted flour. Add the flour, sugar, and salt into the water in the bowl. Use your hands to swirl the ingredients together. Continue to mix the dough by hand in the bowl until there aren't any clumps. Cover the bowl with plastic wrap and set aside at RT until the dough has relaxed in the bowl, about 30minutes.

Remove the plastic wrap and drizzle olive oil along the sides of the dough and onto your hands. Stretch one-quarter of the dough and fold it up to the middle. Repeat with the remaining three sides and then gently turn the dough over to the other side. Cover with plastic wrap and let rest for 20 minutes. After 20 minutes have expired, repeat this step and then let the dough rest for another 20 minutes.

### **Matbucha**

2 cans diced tomatoes, drained  
1 yellow pepper, sliced into small chunks  
5 cloves of garlic, slivered  
20 grams of sea salt  
Fresh Ground Pepper & Red pepper flakes  
1 tsp sugar  
Olive Oil

Heat the olive oil in a pot, once hot add the garlic and yellow pepper. Sauté until golden brown. Add the drained diced tomatoes and turn heat to medium-low. Add fresh ground black pepper and red pepper flakes. Stir mixture every 5-10 minutes, until the liquid reduces and the tomatoes/peppers have a jam-like consistency (about 45 minutes to an hour).

### **Shakshuka Assembly**

Gently pour the dough out onto a floured pastry mat or counter. Using a pastry blade, separate the dough into six to eight medium sized balls. Cover with a towel and let rise in a draft-free area for 30 minutes. While the dough is rising, place a pizza stone in the oven and pre-heat the oven to 500 degrees F.

Once the dough has risen by 50%, place a piece of parchment paper on a pizza peel. Place the dough the parchment paper. Dip fingers into olive oil and gently push the center of the dough ball to create a well with high sides. Place a spoonful of matbucha into the center of each of the dough wells. Sprinkle feta cheese on top of the matbucha. Carefully crack an egg and place it the egg into the center of the dough on top of the matbucha. Sprinkle with sesame seeds and dried parsley. Bake in oven 9-10 minutes, or until dough is golden brown. Cool on a wire rack.