



The Clock Breakfast Pizza

Mediterranean Flat Bread 1piece

Caramelized Onions 1cup

Prosciutto Lardons 1T

Gorgonzola Cheese 2oz

Egg 1each

Arugula 1oz

Olive Oil 1oz

Salt to taste

Pepper to taste

Slice Onions and saute over medium heat until dark brown and caramelized.

Dice Prosciutto (or Bacon) and gently saute over low heat until crisp and chewy

Spread onions and prosciutto over the focaccia and toast oven at 350 for 10 minutes

Saute egg in olive oil sunny side up

Remove focaccia and place egg on top

Arrange Arugula on top, drizzle with olive oil, salt and pepper.

Grate Gorgonzola and enjoy!