



Breakfast Pizza

Chef Rama Ginde

Makes 1 large or 2 personal pizzas

1 pizza whole wheat dough recipe, attached

2 slices of center cut bacon

2 tsp. olive oil

3 large egg, whisked

¼ cup milk

1 cup marinara sauce

1 cup mozzarella cheese, shredded

1/2 tsp. oregano, dried

1/2 tsp. basil, dried

kosher salt and freshly-ground black pepper

Preheat oven at 400F.

Fry the bacon in a small skillet until crisp. Drain on paper towels. Set the bacon aside while you prepare the rest of the breakfast pizza.

Brush the pizza shell with the 1 teaspoon olive oil. Sprinkle on some salt and pepper.

In a large bowl combine the eggs, milk, herbs and stir until the eggs are beaten and the ingredients are combined. Preheat a skillet. Add 1 teaspoon olive oil Pour the egg mixture into the pan and scramble eggs. Season eggs with salt and pepper. Keep aside for breakfast pizza.

First top dough with marinara sauce, then scatter scrambled eggs, sprinkle cheese and top with crumbled bacon. Bake in the oven for 8 minutes. Cut into 6 sliced and serve warm.

Whole Wheat Pizza Dough

Makes 1 large or 2 personal pizzas

Ingredients

1 teaspoon white sugar

1 1/2 cups warm water (110 degrees F/45 degrees C)

1 tablespoon active dry yeast

1 tablespoon olive oil

1 teaspoon salt

2 cups whole wheat flour

1 1/2 cups all-purpose flour

Directions

In a large bowl, dissolve sugar in warm water. Sprinkle yeast over the top, and let stand for about 10 minutes, until foamy.

Stir the olive oil and salt into the yeast mixture, then mix in the whole wheat flour and 1 cup of the all-purpose flour until dough starts to come together. Tip dough out onto a surface floured with the remaining all-purpose flour, and knead until all of the flour has been absorbed, and the ball of dough becomes smooth, about 10 minutes. Place dough in an oiled bowl, and turn to coat the surface. Cover loosely with a towel, and let stand in a warm place until doubled in size, about 1 hour.

When the dough is doubled, tip the dough out onto a lightly floured surface, and divide into 2 pieces for 2 thin crust, or leave whole to make one thick crust. Form into a tight ball. Let rise for about 45 minutes, until doubled.

Preheat the oven to 425 degrees F (220 degrees C). Roll a ball of dough with a rolling pin until it will not stretch any further. Then, drape it over both of your fists, and gently pull the edges outward, while rotating the crust. When the circle has reached the desired size, place on a well oiled pizza pan.

Bake for 16 to 20 minutes (depending on thickness) in the preheated oven, until the crust is crisp and golden at the edges.