



Brunch Pizza with Scrambled Eggs and Smoked Salmon

READY IN



265 min.

SERVINGS



2

CALORIES



1541 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1 package active fresh dry
- ☐ 2 servings chives chopped for garnish
- ☐ 4 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.3 cup fontina grated
- ☐ 1 teaspoon honey
- ☐ 1 teaspoon kosher salt
- ☐ 2 servings kosher salt and pepper black freshly ground

- ☐ 0.3 cup milk
- ☐ 0.3 cup mozzarella cheese grated
- ☐ 1 tablespoon olive oil
- ☐ 2 cups olive oil extra-virgin
- ☐ 1 tablespoon pepper flakes red
- ☐ 2 tablespoons carrot
- ☐ 2 ounces salmon smoked very thin cut into slices
- ☐ 1 tablespoon butter unsalted
- ☐ 1 cup warm water
- ☐ 1 head garlic whole separated peeled ()

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ pizza stone

Directions

- ☐ Place a pizza stone on the middle rack of the oven and preheat oven to 500 degrees F.
- ☐ On a lightly floured surface, stretch or roll out the dough to an 8-inch round.
- ☐ Place the dough on a pizza peel that has been dusted with flour or semolina (you can also place on a cookie sheet). Lightly brush the surface of the dough with the chili oil.
- ☐ Place on the pizza stone and bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes.

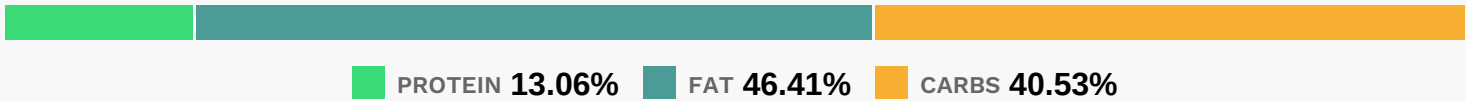
- ☐ Remove from the oven and set aside.
- ☐ In a medium bowl, whisk together the eggs, milk, salt, and pepper.
- ☐ Place a nonstick 10-inch skillet over medium-high heat. When the pan is hot add the olive oil and butter and cook until the butter is melted.
- ☐ Add the egg mixture and cook, stirring constantly, until the eggs are scrambled but still fairly wet, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them.
- ☐ Remove from the heat and remove from the pan to stop the cooking.
- ☐ Spread the eggs on the Pizza Dough, leaving a 1/2-inch border around the edges. Scatter the mozzarella cheese and Fontina cheese evenly over the eggs. Return to the oven and cook just until the cheese melts and is bubbly, about 5 minutes.
- ☐ Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering the whole thing.
- ☐ Garnish with the chopped chives and salmon eggs.
- ☐ tablespoon extra-virgin olive oil, plus additional for brushing
- ☐ In a small bowl, dissolve the yeast and honey in 1/4 cup warm water.
- ☐ In a food processor, combine the flour and the salt.
- ☐ Add the oil, the yeast mixture, and the remaining 3/4 cup of water and process until the mixture forms a ball. (The pizza dough can also be made in a mixer fitted with a dough hook.
- ☐ Mix on low speed until the mixture comes cleanly away from the sides of the bowl and starts to climb up the dough hook).
- ☐ Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a cool spot for about 2 hours. (When ready, the dough will stretch as it is lightly pulled).
- ☐ Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 1 hour. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.
- ☐ In a small saucepan, combine the garlic cloves and olive oil and bring to a simmer. Reduce the heat and simmer until the garlic begins to turn brown, 10 to 15 minutes. (Do not let the garlic get too brown or the oil will have a bitter taste.)
- ☐ Remove from the heat and cool to room temperature.

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Add the red pepper flakes and infuse for at least 2 hours to allow the flavors to blend.

Refrigerate in a covered container for up to 2 weeks.

Nutrition Facts



Properties

Glycemic Index:163.14, Glycemic Load:107.03, Inflammation Score:-10, Nutrition Score:51.956956075585%

Flavonoids

Apigenin: 0.2mg, Apigenin: 0.2mg, Apigenin: 0.2mg, Apigenin: 0.2mg Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg Myricetin: 0.23mg, Myricetin: 0.23mg, Myricetin: 0.23mg, Myricetin: 0.23mg Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg

Nutrients (% of daily need)

Calories: 1540.99kcal (77.05%), Fat: 79.25g (121.92%), Saturated Fat: 20.1g (125.65%), Carbohydrates: 155.71g (51.9%), Net Carbohydrates: 148.86g (54.13%), Sugar: 6.07g (6.74%), Cholesterol: 479.79mg (159.93%), Sodium: 1850.87mg (80.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 50.19g (100.37%), Selenium: 117.4µg (167.72%), Vitamin B1: 1.63mg (108.36%), Folate: 410.11µg (102.53%), Vitamin B2: 1.69mg (99.68%), Manganese: 1.65mg (82.32%), Vitamin E: 11.54mg (76.95%), Phosphorus: 678.39mg (67.84%), Iron: 12.15mg (67.52%), Vitamin B3: 13.44mg (67.22%), Vitamin B12: 3.71µg (61.79%), Vitamin D: 9.14µg (60.92%), Vitamin A: 2307.49IU (46.15%), Vitamin K: 39.23µg (37.36%), Calcium: 335.95mg (33.59%), Vitamin B6: 0.65mg (32.62%), Vitamin B5: 3.1mg (31.03%), Zinc: 4.36mg (29.08%), Fiber: 6.85g (27.39%), Copper: 0.53mg (26.74%), Magnesium: 81.6mg (20.4%), Potassium: 631.8mg (18.05%), Vitamin C: 6.9mg (8.36%)