

Breakfast Pizza



- 1/2 teaspoon dry active yeast
- 2 cups plus 2 tablespoons bread flour, plus more for dusting
- Kosher salt
- 1/2 cup cooked Spellcast Farm Sausage
- 1/2 cup grated Parmesan
- 2 cups grated mozzarella
- 6 Spellcast Farm duck eggs
- Freshly ground black pepper
- 2 tablespoons minced flat-leaf parsley
- 2 tablespoons minced chives
- 2 scallions, thinly sliced
- 1 shallot, minced

The night before, prepare the dough: Place 3/4 cup lukewarm water in the bowl of an electric mixer fitted with a dough hook. Sprinkle in the yeast, stir and let sit for 5 minutes. Add the flour and 1 teaspoon of salt and mix on low for 1 minute. Increase the speed to medium and mix for 2 minutes, then increase the speed to high and mix until a smooth dough forms, about 2 minutes more. Turn the dough onto a lightly floured surface, divide into two equal pieces and form each half into a tight ball. Place on a large floured sheet pan, place the pan in a plastic garbage bag, tie the bag loosely and refrigerate overnight.

One to two hours* before baking, place the dough in a warm spot. Adjust the oven rack to the lowest position and set a pizza stone on it. Preheat the oven to 500 degrees 30 minutes before you are ready to bake the pizza.

Prepare the dough and toppings: Dip your hands and a ball of dough into the flour. On a lightly floured countertop, pat the dough into a disc with your fingertips, then drape the dough over your fists and carefully stretch it from beneath to form a 12-inch circle.

Generously dust the surface of a pizza peel or large inverted sheet pan with flour and place the stretched dough on it. Sprinkle the dough with half of the Parmesan, mozzarella and bacon. Crack 3 eggs over the top and season with salt and pepper.

Bake the pizza: Shake the pizza peel slightly to make sure the dough is not sticking. Carefully lift any sections that are sticking and sprinkle a bit more flour underneath, then slide the pizza directly onto the baking stone in one quick forward-and-back motion. Bake for 8 to 10 minutes, rotating after 5 minutes. When the crust is golden, the cheese is melted and the egg yolks are cooked, use the peel to transfer the pizza to a cutting board. Sprinkle half of the parsley, chives, scallions and shallot on top. Let cool for 2 minutes, slice and serve immediately. Prepare the second pizza in the same way.

* The original recipe suggests that you take the dough out one hour before baking but I took mine out two hours earlier, because I always find it takes a loong time to get dough back to proofing at room temperature. In this time, you can lazily prepare the toppings and get your oven nice and hot.

Adapted from Smitten Kitchen: <http://smittenkitchen.com/blog/2010/03/breakfast-pizza/>