

GRILLED BREAKFAST PIZZA WITH TORN POTATO CROUTONS ARUGULA, TOMATO AND EGG

Yield: 10 each 4 ounce pieces

Ingredients	Amounts	
Water, body warm	12-13 oz.	70%
Yeast, dried instant	1/2 oz.	2.7%
Bread flour	1.15 lb.	100%
Instant mashed potato flakes	3 oz.	16%
Salt	1/2 oz.	2.7%
Extra-virgin olive oil	1 1/2 oz.	8%
Boursin or tapenade, or pesto	1 lb.	
Arugula	2 lb.	
Sundried tomatoes	1.5 cup	
Eggs, scrambled	15 ea.	
Parmesan cheese, grated	1/2 cup	
Torn Potato Croutons (recipe follows)	1 recipe	
Vinaigrette	3/4 cup	

Method

1. In a mixing bowl, sprinkle the yeast over the water and allow it to dissolve and sit till foamy; 5 to 10 minutes.
2. Mix together the flour and the potato flakes.
3. Add the dry goods to the yeasted water and mix/knead by hand for 20 minutes or by machine with a dough hook for 10 minutes. Towards the end of mixing, add the olive oil. Cover the dough and allow to rise in a warm spot until doubled. Punch the dough down and divide into 4 ounce pieces. Allow the dough pieces to rest and relax covered till needed. Use within 1 hour or refrigerate for up to a day.
4. Preheat a grill.
5. On a floured board, roll the dough pieces into a round that is about 1/8 of an inch thick. Dust any excess flour from the dough and lay it onto the hot grill. When grill marks form, turn the dough 90° and cook till lightly charred and blistered. Flip the dough and cook the second side. The cooking should only take about 2 minutes total. If it takes longer the dough is likely too thick.
6. Spread the dough lightly with Boursin/tapenade/pesto as it comes from the grill. Top with a salad or arugula, tomatoes, egg and potato dressed with vinaigrette. Season with salt and pepper and top with a dusting of grated parmesan cheese.

TORN POTATO CROUTONS

Yield: 6 cups

Ingredients	Amounts
Yukon gold potatoes	2 lb.
Salt	
Canola oil, for frying	1 qt.
Salt and pepper	to taste

Method

1. Cook the potatoes in boiling salted water until tender and drain. Tap each potato with a mallet or the bottom of a small sauce pot until the potato cracks. Tear each potato into $\frac{1}{2}$ - $\frac{3}{4}$ -inch chunks with a craggy irregular shape. Set these aside to cool and steam dry. Your goal is to create tender pieces of potato with extra surface area.
2. Heat the oil in a medium pot to a temperature of 375° F and fry the potato pieces in batches until deep golden brown and crispy – about 3 minutes. Drain the potatoes on an absorbent towel and season with salt and pepper. Serve immediately or hold warm for up to 30 minutes.