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 ½ oz.  8%
Boursin or tapenade, or pesto    1 lb.
Arugula                          2 lb.
Sundried tomatoes                1.5 cup
Eggs, scrambled                  15 ea.
Parmesan cheese, grated          ½ 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, rolle 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°F 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

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amounts</th>
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<tbody>
<tr>
<td>Yukon gold potatoes</td>
<td>2 lb.</td>
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<tr>
<td>Salt</td>
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<tr>
<td>Canola oil, for frying</td>
<td>1 qt.</td>
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<td>Salt and pepper</td>
<td>to taste</td>
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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 ½ - ¾-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.