



cheese Love

BREAKFAST PIZZA

INGREDIENTS

- 1 cup warm water
- 2 tbsp yeast
- 2 tbsp sugar
- 1/4 cup + 1 tbsp olive oil
- 3 cups all-purpose flour
- 1 tbsp salt
- CheeseLove mozzarella
- Cheese, grated
- Cooked sausage
- Cooked bacon
- Sliced onions
- Pizza sauce
- Eggs

INSTRUCTIONS

- 1** In a bowl, add warm water, yeast, sugar and 1/4 cup olive oil. Stir and let sit for 10 minutes or until it froths up.
- 2** In a large bowl, mix together flour and salt. Add the yeast mixture and mix together. Place the dough onto a clean surface and knead for 8-10 minutes. Return it into the bowl, spread the 1 tbsp olive oil over the surface of the dough and cover the bowl with cling film.
- 3** Let sit for 2 hours in a warm place or until the dough has doubled in size.
- 4** To prepare the pizza, roll a portion of the dough to a thickness of your preference. Transfer the dough to a greased pizza pan and top with pizza sauce.
- 5** Spread the cheese over it followed by sausage, bacon and onions. Finally, crack the eggs on the pizza and drizzle some olive oil over it.
- 6** Bake in a preheated oven at 180C for 12-15 minutes.