

Breakfast Pizza from Scramble in Sunnyslope

Written by Arizona Foothills Magazine

Wednesday, 20 July 2011 11:55 - Last Updated Wednesday, 20 July 2011 11:59

Send the kiddos off to school with a healthy, hearty breakfast. Instead of a bowl of sugary cereal, try this breakfast pizza from Scramble in Sunnyslope.



Alma Brizza

(Garlic, Spinach and Mushroom Breakfast Pizza)

1 Store-bought pizza dough

2 Scrambled eggs

¼ C Marinated spinach leaves

¼ C Sautéed mushrooms

¼ C Monterey Jack cheese

¼ C Hollandaise sauce (recipe below)

Hollandaise

4 Egg yolks

3 ½ T Lemon juice

1/8 tsp. White pepper

1 T Water

1 C Melted butter

¼ tsp. Salt

Hollandaise: Create a double boiler and bring the water to a simmer. In the top of the double boiler, combine egg yolks, white pepper, lemon juice and water. Once you have whisked together the initial ingredients, begin to add the melted butter to the top boiler one ounce at a time while whisking constantly. Continue the process until all of the butter has been added. Whisk in the salt and remove from the heat. Keep a lid on the pan to keep the sauce warm until it is ready to serve.

Finished Alma Brizza: In an oiled frying pan, scramble eggs. Place one-fourth cup hollandaise on the dough and spread evenly with a spoon or spatula. Evenly top the hollandaise with the scrambled eggs followed by the marinated spinach leaves and sautéed mushrooms. Top all ingredients with Monterey Jack cheese and place in a 400-degree oven for four minutes or until the cheese has melted and begun to turn light brown. Remove from oven and allow to sit for one minute. Cut into four slices. Yield: Four eight-inch Brizzas.