

CHORIZO AND EGG BREAKFAST PIZZA

(adapted from the Culinary Institute of America's Breakfast & Brunches)

Dough:

3 1/2 cups bread flour (can use part whole wheat)
1/2 cup semolina or durum flour (if you don't have this, use more bread flour)
1 1/2 tsp. active dry yeast
1 1/2 cups warm water
3 Tbsp. olive oil
2 tsp. salt

Pizza:

1/2 pound Mexican Chorizo
1/2 cup cooked or canned black beans, rinsed and drained
1 red bell pepper, roasted, peeled, seeded, and cut into strips
3 Tbsp. chopped cilantro
1/2 tsp. salt, or as needed
1/4 tsp. freshly ground black pepper, or as needed
4 large eggs
1 cup shredded Manchego cheese or sharp cheddar

To make the dough:

Combine the warm water, olive oil, salt and yeast in a bowl. Gradually add in the flour until you reach a good consistency for the dough. You may need more or less flour than called for. Dump the dough out onto a floured surface and knead for 3-5 minutes until smooth and elastic.

Grease a bowl and lay the dough inside to rise. Cover with a cloth or plastic wrap and let rise until doubled -- about an hour.

If you want to make your dough ahead of time you can place it in the fridge after kneading and leave it overnight or for up to two days.

Once risen, punch dough down and spread on a greased baking sheet.

To make pizza:

Preheat the oven to 425F. If I have used whole wheat flour, I like to partially bake my pizza dough before adding the toppings. I bake it for about 8-10 minutes.

In a large saute pan over medium heat, saute the chorizo, stirring frequently, until cooked, about 5 minutes. Remove the chorizo from the pan with a slotted spoon and drain on paper toweling. Sprinkle the chorizo over the pizza, followed by the black beans, red pepper and cilantro. Season with salt and pepper.

In a small bowl mix the eggs together with a fork and pour evenly over the pizza, being careful not to pour the eggs too near the edges. Top with the cheese. Bake the pizza until the edges are golden and the eggs are full cooked, 15-18 minutes. Cut into squares or wedges and serve hot or warm.

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