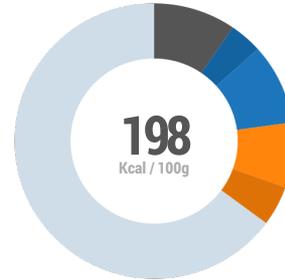


# Scottish Breakfast Pizza

Overview ...



WEIGHT:

**13.3% Carbs**

**9.6% Protein**

**12.3% Fat**

**65% Water**

Food Labelling...

Serves **3**

CONTAINS:



Recipe Ingredients ...	Quantity:	Description:
<b>128416</b> - 128416 Brakes Sourdough Pizza Base 12".. - BRAKES	<b>90g</b>	1 x Each
<b>15136</b> - 15136 Brakes Baked Beans in Tomato Sauce.. - BRAKES	<b>120g</b>	0.14 x Each
<b>89706</b> - 89706 Brakes Tomato Ketchup.. - BRAKES	<b>40g</b>	0.02 x Each
<b>135217</b> - 135217 HP Sauce.. - BRAKES	<b>40g</b>	0.09 x Each
<b>85774</b> - 85774 Riverdene Pizza Topping.. - BRAKES	<b>50g</b>	0.06 x Each
<b>10226 (19 Oct 2023)</b> - 10226 Button Mushrooms (19 Oct 2023).. - BRAKES	<b>80g</b>	0.16 x Each
<b>33889</b> - 33889 Font Oliva Olive Oil.. - BRAKES	<b>20g</b>	0.01 x Each
<b>130980</b> - 130980 Arla Pro Large Diced Mozzarella 2kg.. - BRAKES	<b>100g</b>	0.05 x Each
<b>117895</b> - 117895 Simon Howie Specially Selected Pork Sausage (Scotland Only).. - BRAKES	<b>126g</b>	3 x Each
<b>107672</b> - 107672 Macsween Haggis Caterer's Choice 1.36kg.. - BRAKES	<b>150g</b>	0.11 x Each
<b>122386</b> - 122386 Brakes 15 Dozen Scottish Fresh Medium Eggs (Scotland Only).. - BRAKES	<b>181g</b>	3 x Each
<b>113880 (19 Oct 2023)</b> - 113880 Premium Large Chives Bunch (19 Oct 2023).. - BRAKES	<b>20g</b>	0.2 x Each
<b>134544</b> - 134544 Kuhne Crispy Fried Onions.. - BRAKES	<b>30g</b>	0.03 x Each

Cooking Instructions & Notes

## PREPARATION

- Defrost Simon Howie Sausages in a controlled environment. When defrosted cook till core temperature has been achieved and chill. When cool slice at an angle for the Pizza Topping element.
  - Defrost Sourdough Pizza Base in fridge for 6 - 8 hours.
  - Wash and slice Button Mushrooms. In frying pan with Olive Oil fry and drain on kitchen paper and chill.
  - For the Pizza Topping combine HP, Tomato Ketchup, Baked Beans and Pizza Sauce and mix thoroughly.
  - Cut 3 slices of Haggis.
  - Wash and chop Chives.
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## METHOD

- Pre heat oven to 200C.
- Top the Pizza with the Pizza Topping and spread evenly.
- Crumble over the Pizza the Haggis.
- Sprinkle the Mozzarella Cheese on the Pizza.
- Add the cooked slice Mushrooms and Simon Howie Sausages.
- Make 3 indentations on the top of the Pizza and crack an Egg into each one.
- Bake for 10 - 12 minutes ensuring agreed core temperature has been achieved.
- When cooked sprinkle with Crispy Fried Onions and chopped Chives.
- Place on Pizza board and cut into 3 wedges for serving.

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