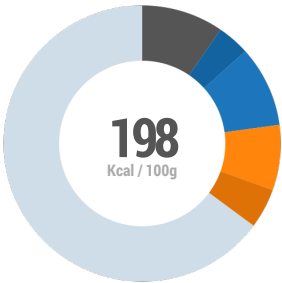


Scottish Breakfast Pizza

Overview ...



WEIGHT:

13.3% Carbs

9.6% Protein

12.3% Fat

65% Water

Food Labelling...

Serves 3

CONTAINS:

- 

OATS, WHEAT,
BARLEY, RYE
- 

EGGS
- 

MILK
- 

SULPHITES

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