

# Egg & Prosciutto Breakfast Pizzas



Preparation time: 25 mins

Serves: 4 people

User Rating: ★★★★★

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## Ingredients

### PIZZA DOUGH

*Makes 2 pizzas*

- 1 ¾ cups warm water
- 3 tsp instant dried yeast
- 1 tsp caster sugar
- 1 tsp sea salt flakes
- 1 tbs olive oil
- 3 cups plain flour

TOPPING

- 1/2 cup tomato passata
- 1 1/2 cups shredded pizza cheese
- 100g shaved prosciutto
- 30g baby spinach leaves, plus extra to serve
- 8 eggs
- 1/2 cup finely grated parmesan
- Basil leaves, to serve

Method

1. Preheat oven to 240°C/220°C fan forced. Line 2 large baking trays with baking paper.
2. To make the pizza dough, whisk water, yeast, sugar, salt and olive oil in a jug. Stand in a warm place for 10 minutes or until frothy. Put flour into a large bowl. Add yeast mixture and stir until a soft dough forms. Turn onto a floured surface and knead for 5 minutes or until smooth.
3. Divide dough in half and roll each half out on a floured surface to make two 26cm rounds. Transfer to prepared trays.
4. Spread pizzas with passata, sprinkle with pizza cheese and spinach leaves. Arrange 4 prosciutto slices on top of each base to make little nests. Gently crack eggs into prosciutto nests and sprinkle with parmesan. Bake for 12-15 minutes or until golden and cooked through.
5. Serve pizzas scattered with basil and extra spinach leaves.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
408g	3520kJ 841kcal	52.4g	35g	14.5g	76.7g	4.4g	1720mg	3.6g