

# Quail Egg and Sausage Breakfast Pizza

## Pizza Crust

### Ingredients:

- 2 cups All purpose flour
- 2 ¼ TSP Instant yeast
- 1 ½ TSP Sugar
- ¾ TSP Salt
- ¼ TSP Garlic Powder
- 2 TBS Olive oil
- ¾ cup warm water

### Directions

Combine 1 cup flour, instant yeast, sugar, salt, and garlic powder.

Add olive oil and warm water and stir well.

Gradually add 1 cup flour (more if needed), it should form cohesive elastic ball and pull away from sides of bowl

Use a separate bowl with olive oil on the sides and roll dough up the sides of the oiled bowl. Cover bowl and let dough sit for 30 minutes to double in size.

Knead the dough and then roll out on a cookie sheet. Poke holes in the crust with a fork to keep from bubbling up.

Add toppings and bake at 425 degrees Fahrenheit for 13-15 minutes.

## Breakfast Pizza:

### Ingredients

- Pizza crust
- Pizza sauce
- ½ pound Italian ground sausage
- Shredded mozzarella cheese
- Parmesan cheese
- 6 quail eggs
- Fresh basil

### Directions:

- In a skillet over medium heat, brown sausage until cooked through.
- Prep pizza crust and lay out on baking sheet
- Spread thin layer of pizza sauce on crust and add cheeses
- Add cooked sausage over pizza and crack quail eggs one by one across pizza
- Tear fresh basil in small pieces over pizza
- Bake at 425 for 13-15 minutes or until cheese is bubbly and slightly browned