

# ASPARAGUS BRUNCH PIZZA



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

### *Asparagus Brunch Pizza*

Reorder No.	Description	Amount
Market Item	Puff Pastry, thawed	1 sheet
206547	Eggs	6
	Water	1 Tbsp.
Market Item	Gruyère Cheese, shredded	1 cup
Market Item	Fresh Asparagus, cleaned and trimmed	½ lb.
Market Item	Prosciutto	
184750	Grape Tomatoes, halved	10
417180	Markon® Mushrooms, sliced	10

### *Hollandaise Sauce*

Reorder No.	Description	Amount
206547	Egg, yolks separated	3
311227	GFS® Lemon Juice	1 Tbsp.
108308	GFS Salt	½ tsp.
225088	Trade East® Ground Cayenne (optional)	⅛ tsp.
299405	GFS® Unsalted Butter, melted	10 Tbsp.

## Preparation Instructions

### *Asparagus Brunch Pizza*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Lay puff pastry flat on a baking sheet sprayed with nonstick spray. Fold edges ½" inward and press down gently with fork to secure. Puncture inside of puff pastry square with fork. Layer half of the shredded cheese on the crust. Place asparagus, prosciutto, tomatoes and mushrooms evenly. Sprinkle remaining cheese over pizza. Crack five eggs randomly over the top of the pizza. Mix egg and water. Brush edges of puff pastry with egg wash. Bake for 15-17 minutes or until edges are golden brown. CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. Use a paper towel to blot any liquid released from asparagus. Drizzle hollandaise sauce over hot pizza and serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*

### *Hollandaise Sauce*

*Wash hands. Blend egg yolks, lemon juice, salt, until lightened in color. Add the egg yolks, lemon juice, salt and cayenne (if using) into your blender. Blend the egg yolk mixture at a medium to medium-high speed until it lightens in color, about 20-30 seconds. The friction generated by the blender blades will heat the yolks a bit. Lower blender setting, slowly drizzle in melted butter and blend for a couple seconds. Adjust salt and lemon juice to taste.*