CHEFS' TABLE CRACKING EGG-CELLENCE

STEAK & EGG PIZZA

1 large pizza,
12" x 12" or 10" x 14"

Cured Egg Yolks: Make 5 Days Ahead
Dough, Herb Butter & Pickled Onions: Make 1 Day Ahead
Pizza: 40 minutes

INGREDIENTS

PIZZA

- 800 grams pizza dough
- 100 grams herb & garlic butter
- 70 grams gouda cheese, shredded
- 70 grams mozzarella, shredded
- 80 grams beef bacon, cut in 1/8-inch dice
- 60 grams purple onions, shaved thinly
- 1-2 cured egg yolks, finely grated
- 3 fresh egg yolks, whisked until smooth
- 80 grams pickled purple onion
- 10 grams fresh chives, finely chopped
- 20-30 grams olive oil

PICKLED PURPLE ONION

- 1 medium sized purple onion, peeled and thinly slied
- 450 grams water
- 350 grams vinegar
- 45 grams salt
- 45 grams sugar

CURED EGG YOLKS

- 2 egg yolks
- 100 grams kosher salt
- 60 grams white sugar

DOUGH

- 600 grams flour (high protein, bread flour or pizza flour is best)
- 60 grams whole wheat flour
- 500 grams water
- 10 grams salt
- 20 grams olive oil
- 6 grams active dry yeast

HERB BUTTER

- 100 grams unsalted butter, room temp
- 1 head garlic
- 30 grams olive oil
- 10 grams lemon juice
- 5 grams salt
- 30 grams mixed fresh herbs (dill, parsley, chives, tarragon)

MEET CHEF COLIN METCALFE

Born and raised in Calgary, Colin Metcalfe has worked in all types of kitchens, from restaurants to hotels to bakeries to mountaintop lodges. Now, Colin is at the helm of Eighty-Eight Brewing's kitchen, Portland Street Pizza. Colin loves teaching people about different styles of cooking, new ingredients, and how to have fun in a kitchen creating new things.

EIGHTY EIGHT BREWING CO.

PORTLAND STREET PIZZA

STEAK & EGG PIZZA DIRECTIONS

5 DAYS AHEAD - CURED EGG YOLKS

1. Start by mixing the sugar and salt together. Pour this into a small dish and make two yolk sized indents in the salt/sugar mixture.
2. Place the separated egg yolks into the indents and place the dish into the fridge uncovered for 4-5 days. The salt/sugar will cure the yolks and the dry air in the fridge will harden them.
3. The yolks are done when they are firm start to look like they are made of glass.
4. Once the yolks are done rinse the excess salt/sugar off them and place them back in the fridge until needed. These will last up to one month in the fridge.

THE DAY BEFORE - DOUGH, PICKLED PURPLE ONIONS & HERB BUTTER

DOUGH

1. Place all the ingredients into a stand mixer. Using the dough hook attachment mix the dough on low speed for 10 minutes.
2. Turn up the speed to medium and mix for another 20 minutes to develop the gluten.
3. Place the dough into a lightly oiled mixing bowl and allow this to sit at room temperature for 1 hour covered with a dry towel.
4. After an hour cover the bowl with plastic wrap and place the dough in the fridge overnight to cold prove.
5. The next day, remove dough from the fridge 60 to 90 minutes before you are wanting to use it.

PICKLED PURPLE ONIONS

1. Mix the water, vinegar, salt and sugar until everything is dissolved.
2. Once dissolved add in the sliced onion and let this sit in the fridge overnight to pickle. The next day the pickled onion will be ready to use.

STEAK & EGG PIZZA DIRECTIONS CONTINUED

HERB BUTTER

1. Preheat oven to 400F.
2. Cut the top off the head of garlic and drizzle with olive oil. Place this into aluminum foil and wrap the foil into a ball over the garlic head. Place this into the oven for 30-45 minutes or until the garlic is lightly caramelized and soft.
3. Let the garlic cool enough so you can comfortably handle it then squeeze the garlic into a food processor along with any oil that is in the foil. Add the remaining ingredients to the processor and blend until everything is chopped finely and the butter is smooth.
4. Set the butter into the fridge overnight to allow the flavours to come together.
5. When you are ready to use the butter remove it from the fridge 1 hour before you need it.

THE DAY OF - PIZZA ASSEMBLY & BAKE

1. Start by preheating your oven to 550F, or as high as your oven will go. Grease a deep metal pan that is 12x12 or 10x14 (a deep-dish pizza pan is best), with olive oil.
2. Place the dough that you took out ahead of time into the pan. Drizzle a bit more olive oil on the dough and press it out into the pan to fill it evenly. Try not to press too much air out of the dough during this process.
3. Once the dough is pressed out spread the herb & garlic butter evenly over the top of the dough. Sprinkle the gouda and mozzarella evenly over the top followed by the shave purple onions and the beef bacon.
4. Put the pizza in the oven and bake for around 25 minutes (it may take longer on your oven). When it is done, you want the dough to be nicely browned on the edges and the cheese, onions and bacon caramelized on the top.
5. When the pizza comes out let it rest for a couple minutes before cutting it. After cutting it top the pizza with the whisked egg yolks, pickled purple onion, fresh chopped chives and the grated cured egg yolks. After garnishing serve this right away!!