



# SAUSAGE & PEPPER BRUNCH PIZZA

SERVES: 8



## INGREDIENTS

- 8 oz (250 g) bulk hot Italian sausage
- 1 medium red bell pepper (about  $\frac{3}{4}$  cup/175 mL diced)
- 1 cup (250 mL) lightly packed fresh basil
- 4 oz (125 g)  $\frac{1}{3}$  less-fat cream cheese (Neufchâtel)
- 6 eggs
- 1 pkg (16 oz/450 g) refrigerated grand-size flaky biscuits  
All-purpose flour for dusting
- 4 oz (125 g) provolone cheese (1 cup/250 mL grated), divided
- Coarsely ground black pepper

1. Preheat the oven to 400°F (230°C). Place the sausage into a **Classic Batter Bowl** and microwave, uncovered, on HIGH for 3 minutes. Dice the bell pepper and chop the basil with the **Santoku Knife**.
2. Break the sausage into crumbles with the **Mix 'N Chop**. Add the bell pepper to the batter bowl and microwave, uncovered, on HIGH for 2–3 minutes, or until the sausage is no longer pink. Drain the sausage mixture, if necessary. Return the sausage mixture to the batter bowl; add the basil and set aside.
3. Place the cream cheese in a **Small Batter Bowl**. Microwave for 15–20 seconds, or until softened. Whisk until smooth with a **Stainless Steel Whisk**. Gradually add the eggs; whisk until smooth and set aside.
4. Separate the biscuits horizontally in half to form 16 biscuits; arrange 12 biscuits in a slightly overlapping circle on the **White Large Round Stone**. Place the remaining four biscuits in the center; lightly sprinkle with flour using **Flour & Sugar Shaker**. Use the **Baker's Roller**® to roll the biscuits to the outer edge of stone, pressing with your fingertips to seal the seams and form a crust slightly up the edge.
5. Grate the cheese with **Microplane**® **Adjustable Coarse Grater**. Sprinkle half of the cheese over the crust, and top with the sausage mixture. Carefully pour the egg mixture over the sausage mixture, and top with the remaining cheese. Sprinkle with black pepper.
6. Bake for 17–19 minutes, or until the center is set but still moist and the crust is golden brown. Serve immediately.

**U.S. Nutrients per serving:** Calories 400, Total Fat 25 g, Saturated Fat 10 g, Cholesterol 175 mg, Sodium 930 mg, Carbohydrate 26 g, Fiber 1 g, Protein 17 g



## HOST SHOPPING LIST & PRODUCT PACKING CHECKLIST

### DURING THE SECOND CONTACT WITH THE HOST

Share the shopping list for recipe ingredients with your host. You can create the shopping list when you set up the cooking party on Consultant's Corner, so that it will appear in the Host Tools. Or, just copy the list below and paste it into an email.

- |                                       |   |  |
|---------------------------------------|---|--|
| 1 medium red bell pepper              | Coarsely ground black pepper                                  | 1 pkg (16 oz/450 g) refrigerated grand-size flaky biscuits |
| 1 cup (250 mL) fresh basil            | 4 oz (125 g) $\frac{1}{3}$ less-fat cream cheese (Neufchâtel) | All-purpose flour for dusting                              |
| 8 oz (250 g) bulk hot Italian sausage | 4 oz (125 g) provolone cheese (block not pre-grated)          |  |
| 6 eggs                                |   |  |

### PACK UP YOUR PRODUCTS

Use this product checklist to pack your tote.

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> White Large Round Stone                     | <input type="checkbox"/> Hot Pad & Trivet                                    | <input type="checkbox"/> Santoku Knife          |
| <input type="checkbox"/> Baker's Roller®                             | <input type="checkbox"/> Salt & Pepper Grinder Set                           | <input type="checkbox"/> Silicone Oven Mitt Set |
| <input type="checkbox"/> Classic Batter Bowl                         | <input type="checkbox"/> Measuring Cup Set ( $\frac{1}{2}$ -cup/125-mL size) | <input type="checkbox"/> Small Batter Bowl      |
| <input type="checkbox"/> Cutting Board                               | <input type="checkbox"/> Microplane® Adjustable Coarse Grater                | <input type="checkbox"/> Small Mix N' Scraper®  |
| <input type="checkbox"/> Easy-Read Measuring Cup (2-cup/500-mL size) | <input type="checkbox"/> Mini Nylon Serving Spatula                          | <input type="checkbox"/> Stainless Steel Whisk  |
| <input type="checkbox"/> Flexible Cutting Mat (1)                    | <input type="checkbox"/> Mix 'N Chop   | <input type="checkbox"/> Utility Knife          |
| <input type="checkbox"/> Flour & Sugar Shaker                        | <input type="checkbox"/> Pizza & Crust Cutter                                |   |



## ADDITIONAL TOTE PACKING LIST ITEMS

- Any additional products you want to show off
- Station Cards for each recipe station
- Apron
- Laptop, smartphone, or tablet
- At least two Party Planning Folders (host packets)
- Catalogs and guest order forms
- Guest special flyer
- Drawing Slips—if you plan on doing a drawing
- Pens
- Life Tastes Great* brochures

**EXPERT TIP:** Include your name and contact information on all catalogs and handouts.



## ARRIVE EARLY, SET UP & CONNECT WITH YOUR HOST

### ARRIVE ABOUT 30 MINUTES BEFORE THE PARTY

1. Greet the host and check out where you can do recipe prep.
2. Do a quick recipe ingredient inventory. If something is missing, there's still time for the host to call a guest and ask them to bring it.
3. Unpack your tote and set up products and ingredients at the stations.
4. Confirm Wi-Fi access and password for order-taking.

#### STATION #1:

##### *prepare sausage mixture & eggs*

#### Recipe Ingredients:

- 8 oz (250 g) bulk hot Italian sausage
- 1 medium red bell pepper (about  $\frac{3}{4}$  cup/175 mL diced)
- 1 cup (250 mL) lightly packed fresh basil
- 4 oz (125 g)  $\frac{1}{3}$  less-fat cream cheese (Neufchâtel)
- 6 eggs

#### Tools Needed:

- Classic Batter Bowl
- Cutting Board
- Easy-Read Measuring Cup (2-cup/500-mL size)
- Flexible Cutting Mat (1)
- Mix 'N Chop
- Santoku Knife
- Small Batter Bowl
- Small Mix N' Scraper®
- Stainless Steel Whisk
- Utility Knife

#### STATION #2:

##### *prep crust, grate cheese & assemble pizza*

#### Recipe Ingredients:

- 1 pkg (16 oz/450 g) refrigerated grand-size flaky biscuits
- All-purpose flour for dusting
- 4 oz (125 g) provolone cheese (1 cup/250 mL grated), divided
- Coarsely ground black pepper

#### Tools Needed:

- White Large Round Stone
- Baker's Roller®
- Flexible Cutting Mat (1)
- Flour & Sugar Shaker
- Hot Pad & Trivet
- Measuring Cup Set ( $\frac{1}{2}$ -cup/125-mL size)
- Microplane® Adjustable Coarse Grater
- Mini Nylon Serving Spatula
- Pizza & Crust Cutter
- Salt & Pepper Grinder Set
- Silicone Oven Mitt Set



## STATION #1: *prepare sausage mixture & eggs*

### Prepare sausage and pepper topping:

1. Place 8 oz (250 g) of sausage into a **Classic Batter Bowl** and microwave, uncovered, on HIGH for 3 minutes. Break the sausage into crumbles with the **Mix 'N Chop**.
2. Use the **Utility Knife** to dice 1 medium red bell pepper on a **Flexible Cutting Mat**. Add the bell pepper to the batter bowl, and microwave, uncovered on HIGH for 2–3 minutes, or until the sausage is no longer pink. Drain the sausage mixture, if necessary. Return the mixture to the batter bowl.
3. Chop 1 cup (250 mL) of lightly packed fresh basil on a **Cutting Board** using the **Santoku Knife**; add the basil to the sausage and peppers, mix, and set aside.

### Mix eggs and cream cheese:

4. Place 4 oz (125 g) of cream cheese in a **Small Batter Bowl**. Microwave for 15–20 seconds, or until it's softened; whisk until smooth with a **Stainless Steel Whisk**. Gradually add 6 eggs; whisk until smooth and set aside.



## STATION #2: *prep crust, grate cheese & assemble pizza*

### Prepare biscuit crust:

1. Separate the biscuits horizontally in half to form 16 biscuits; arrange 12 biscuits in a slightly overlapping circle on **White Large Round Stone**. Place the remaining four biscuits in the center.
2. Fill the **Flour & Sugar Shaker** with ½ cup (125 mL) of all purpose flour. Lightly sprinkle the biscuits with flour using the shaker. Use the **Baker's Roller**® to roll biscuits to the outer edge of stone, pressing with your fingertips to seal the seams and form a crust slightly up the edge of the stone.

### Grate cheese and assemble pizza:

3. Grate 4 oz (125 g) of provolone cheese over a **Flexible Cutting Mat** with the **Microplane**® **Adjustable Coarse Grater**. Sprinkle half of the cheese over the crust, and top with the sausage mixture. Carefully pour the egg mixture over sausage mixture, and top with the remaining cheese. Sprinkle with black pepper.
4. Bake for 17–19 minutes, or until the center is set but still moist and the crust is golden brown. Carefully remove from the oven using the **Silicone Oven Mitt Set**. Cut into 8 slices with **Pizza & Crust Cutter** and serve immediately with **Mini Nylon Serving Spatula**.