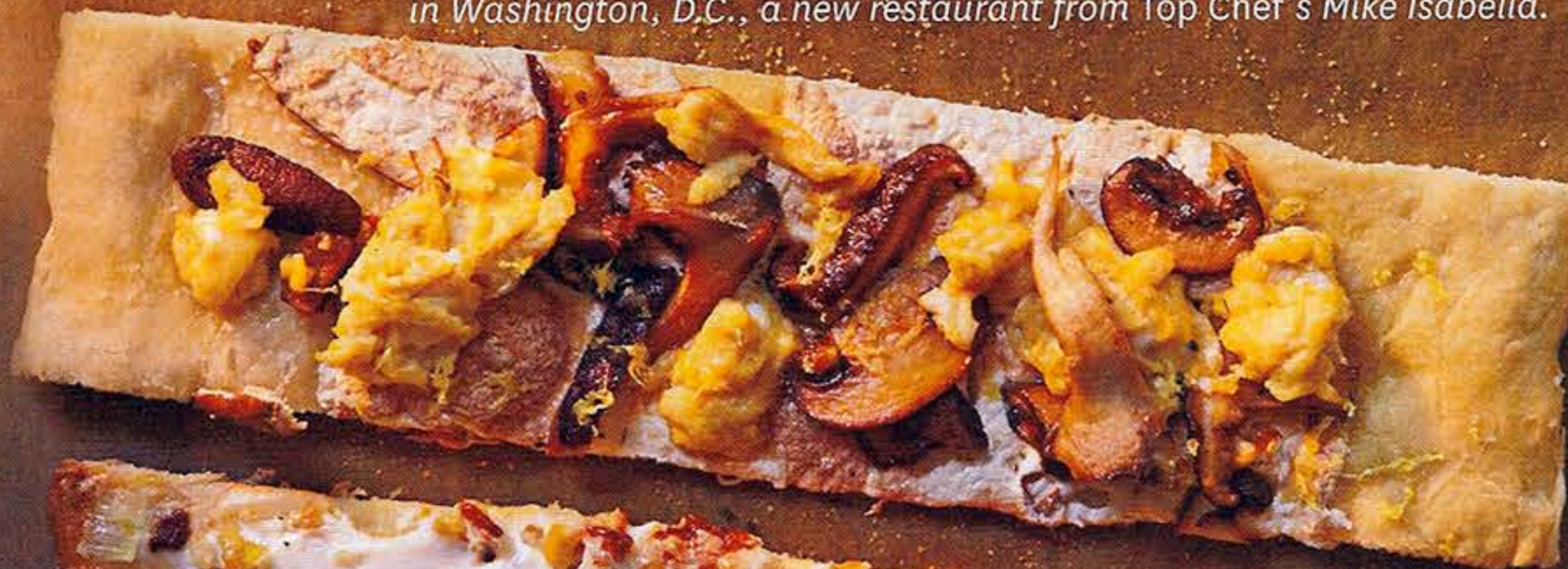




Slice of Heaven

Topped with brunch-friendly ingredients like bacon and eggs, these pizzas are a fun new way to feed the morning crowd. Here, recipes from Graffiato in Washington, D.C., a new restaurant from Top Chef's Mike Isabella.



Getting Started

For each pizza below, start with 1 pound refrigerated pizza dough, or homemade dough (see recipe, below). Preheat oven to 450°. Stretch the dough to make a large circle or rectangle and place on a lightly greased baking sheet. Continue with recipe instructions. **MAKES 1 LARGE PIZZA (6 SERVINGS).**

Homemade Pizza Dough

●●● In a small bowl, combine 1½ cups warm water and 1 tsp. yeast; let sit 5 minutes until yeast bubbles up. In a stand mixer fitted with a dough hook, mix together 4 cups flour, 1 Tbsp. salt, and yeast mixture on low speed. Slowly pour in 4 tsp. olive oil. Mix until the dough comes together, about 12 minutes. (Alternatively, stir together ingredients in a large bowl and knead with your hands.) Cover bowl with plastic wrap and let dough rise in a warm place until doubled in size, about 1½ hours. Punch dough down and shape into a ball. Use immediately, or rub 1 Tbsp. oil on the dough, place in a plastic bag, and refrigerate up to 24 hours.



Bake crust until golden brown, 12 to 15 minutes. Meanwhile, in a blender or food processor, puree 1 cup grated Parmesan cheese, ½ cup extra-virgin olive oil, 1½ tsp. salt, and a mixture of fresh dill, mint, and parsley leaves (3 cups total) until smooth. Remove pizza from oven; layer 8 ounces cream cheese, the herb puree, and 8 ounces sliced smoked salmon on crust, and top with 2 Tbsp. capers and ¼ tsp. ground black pepper.



Bake crust 10 minutes; remove from oven and spread 1 cup strawberry jam on dough, then crumble a 4-ounce log of goat cheese and sprinkle on top. Return to oven and bake until crust is golden brown, 2 to 5 minutes more. Remove from oven and garnish with 1 cup roughly torn mint leaves and zest of 1 orange.



In a small saucepan, bring 1 cup maple syrup and 1 cinnamon stick or 1 tsp. ground cinnamon to a simmer. Add 2 cups blueberries and cook on low heat 5 minutes. Let cool, then drain blueberries, reserving maple syrup. Meanwhile, chop 8 slices thick-cut bacon and fry over medium-high heat until golden, 5 to 6 minutes. Top pizza with blueberries, bacon, and spoonfuls of mascarpone cheese (about ½ cup total). Bake until crust is golden brown, 12 to 15 minutes. Serve with reserved cinnamon-maple syrup on the side.



Arrange ½ pound thinly sliced smoked mozzarella on dough, then arrange 2 cups cleaned and sliced mixed mushrooms on top. Bake until crust is golden brown, 12 to 15 minutes. Meanwhile, scramble 8 eggs. Remove pizza from oven and top with scrambled eggs, 1 tsp. salt, 1 Tbsp. extra-virgin olive oil, and zest of 1 lemon (optional).



Chop 8 slices thick-cut bacon and cook in a large sauté pan over medium-high heat, stirring occasionally, until golden, 5 to 6 minutes. Meanwhile, wash and thinly slice 6 leeks, white and light green parts only. Add to bacon and cook until tender, 6 to 8 minutes more. Add 1 tsp. salt, remove from heat, and cool slightly. Spread bacon mixture evenly on dough and top with 2 cups grated Cheddar cheese. Bake 10 minutes, then remove from oven and use a spoon to make little "nests" in bacon mixture; crack 4 to 6 eggs into nests. Return to oven and bake until crust is golden brown, egg whites are set, and yolks are slightly runny, 5 to 7 minutes more.