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MAINS Indaco

Indaco's breakfast pizza

By Sarra Sedghi · Rough Draft Atlanta, 6/25/2025

Ingredients

- [ ] Pre-made pizza dough (16 oz)
- [ ] 1 tbsp minced garlic in olive oil
- [ ] 2 tbsp mozzarella
- [ ] 2 tbsp smoked mozzarella
- [ ] 2 tbsp fontina
- [ ] 1 tbsp red onion, julienned (can add more or less depending on preference)
- [ ] 2 eggs
- [ ] Hot sauce
- [ ] 2-3 pieces prosciutto
- [ ] Parmesan
- [ ] Flaky salt

Directions

1. Preheat oven to 450 degrees.
2. Roll out pizza dough. Drizzle minced garlic in a spiral on dough base.
3. Add mozzarella, smoked mozzarella, and fontina, as well as red onions atop pizza.
4. Bake at 450 degrees for 15 minutes, until golden brown.
5. Meanwhile, cook sunny-side up eggs on the stove.
6. Remove pizza from oven and top with eggs. Let cool. Garnish with hot sauce, prosciutto, Parmesan, and flaky salt.

> Haake recommends touching the crust as little as possible in order to keep the maximum amount of air in the dough. While the egg may be a divisive topping, it's also an art.

> "If you want to be brave, you can crack the egg on top before putting [the pizza] in the oven," Haake said. "Lightly poke the thickest part of the egg white and break it up a little so while cooking in the oven, the egg cooks evenly with the pizza."

> You can also cook the egg separately to ensure you don't overcook the yolk — a runny yolk is part of breakfast pizza's charm.

The story

This week, Indaco Executive Chef Tyler Haake shares his recipe for the restaurant's breakfast pizza.

"Breakfast pizza is more of an American or international invention than a traditional Italian or European dish," Haake said. "In Italy, breakfast tends to be lighter — think espresso, pastries, or simple sandwiches — rather than the protein- and starch-heavy meals common in American brunch culture."

Haake's take on breakfast fuses hearty American brunch dishes with Italian flavors.

This recipe has been adapted for the home chef, with the most significant adjustment being the use of pre-made pizza dough. If you know how to or enjoy making your own dough, then by all means, prepare it yourself. You can source pre-made dough at a supermarket, or opt for a local shop like Your Dekalb Farmers Market.

"It's worth asking your local pizza shop or bakery for some fresh dough," Haake said.

A supermarket with a large cheese selection, such as YDFM, Whole Foods, or a Kroger with a Murray's Cheese [stand], should be a sufficient source of dairy products. You can also try a local specialty store, such as Capella Cheese, or the farmers market. Haake is especially fond of Decimal Place Farms and Berger Family Farms' cheeses and Story Farms' eggs.

While a coffee-based beverage would work with the pizza, Haake suggests pairing it with a spritz to cut through the fattiness and help cleanse the palate.

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