Breakfast Danish

PORTIONS	PREPARATION TIME	COOK TIME
1	20 min	18-22min

SUGGESTED MOMENTS OF CONSUMPTION :

Breakfast   Lunch   Brunch   Snacks   Appetizer

RECIPE CREATED BY
Katherine Duris, Chef

/ List of ingredients

	Butter Danish 59021
	Quantity: 1

1	Pork sausage patty
1 slice	Aged smoked cheddar
3-5	Asparagus
1 tsp	Olive oil
	Salt and pepper
1	Egg
	Micro greens

CHEF'S TIPS

Serve any type of egg over the top the danish- scrambled, poached, or even an omelette.
For an extra decadent breakfast, consider spooning Hollandaise sauce over the egg. This would also make for a great hand-held grab and go breakfast- minus the egg! Once out of the oven, cool completely and keep refrigerated. Heat to order!

/ Preparation steps

STEP 1

Let the danish thaw at room temperature on a parchment lined baking sheet, or slowly in the refrigerator.

STEP 2

Cook the sausage patty and set aside to cool completely.

STEP 3

Preheat your oven at 350ºF and set the fan speed to 2, 40% or low. Lift the tips of the thawed danish open to create a square. Place the slice of cheese in the open danish. Fold the cheese in half if necessary to fit. Place the sausage patty on top of the cheese and fold the tips over the sausage. Turn upside down (tips on the bottom) to bake. Place a piece of parchment paper and then a baking sheet on top of the danish (this acts as a weight to keep the danish from poofing up too much).

STEP 4

Bake for approx. 10-12 min. Then, remove the baking sheet and parchment paper and continue baking for 6-8 more min, or until the danish is golden brown all over. Once baked, remove from oven, and flip over.

STEP 5

While the danish is baking, poach the asparagus until tender. Immediately plunge into an ice bath. Once cooled, lightly dress with olive oil and season with salt and pepper. Set aside until ready to use for garnish.

STEP 6

As soon as the danish is out of the oven, begin frying the egg.

STEP 7

Once the egg is ready, place it on top of the danish (tip side up), and garnish with seasoned asparagus and micro greens.