

Mother's Day

Breville Brunch

Recipe Guide

#BrevilleBrunch



Mother's Day Brunch Menu

Blueberry Grunt



Greek Yogurt



Crisp Toasted Bagel



Grill-Tarts



Breakfast Sandwich



Baked Egg Boats



Scrambled Eggs



Oven French Toast



Cornbread Waffle



Super Protector



Peach Raspberry Glacier



Flat White



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A close-up photograph of three stacked slices of blueberry grout. The grout has a light yellow, porous texture and is studded with fresh blueberries. The top slice is slightly offset to the right, revealing the interior of the middle slice. The background is a soft, out-of-focus grey.

Blueberry Grout

©Kings of the Ghosts

Breville

from the kitchen of **George Weld + Evan Hanczor**

Blueberry Grunt

Generously serves 9

INGREDIENTS

2 $\frac{3}{4}$ cups cake flour, divided

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon kosher salt

2 sticks ($\frac{1}{2}$ lb) unsalted butter

2 cups turbinado sugar

4 eggs

1 cup milk

1 $\frac{1}{2}$ teaspoons vanilla

1 quart blueberries

INSTRUCTIONS

Preheat oven to 350F. Lightly butter and flour a 9x13-inch pan.

In a large bowl, sift together 2 $\frac{3}{4}$ cups of the cake flour, baking powder, and salt.

Set aside.

Beat butter and sugar together with an electric mixer at medium speed until they are light and creamed. Reduce the speed to low, then add the eggs, one at a time, being sure that each egg is fully incorporated before adding the next. Add the dry ingredients in thirds, alternating with $\frac{1}{3}$ cup of the milk. Add vanilla. Finally, toss the blueberries with the reserved $\frac{1}{3}$ cup of flour and fold them into the cake mixture.

Bake for 50 minutes, rotating after 25 minutes, until a tester comes out clean and the cake springs back slightly when gently touched. Most of the blueberries will sink to the bottom of the pan as the cake cooks.

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by George Weld and Evan Hanczor,
Rizzoli New York, 2015.



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Greek Yogurt Panna Cotta with Strawberry-Rhubarb Sauce



©2015 by Eva Kolenko

from the kitchen of Janet Fletcher

Greek Yogurt Panna Cotta with Strawberry-Rhubarb Sauce

Serves 6

INGREDIENTS

STRAWBERRY-RHUBARB SAUCE

$\frac{1}{4}$ pound rhubarb, cut into $\frac{1}{2}$ -inch slices

$\frac{1}{4}$ cup sugar

1 tablespoon fresh orange juice

1 cup hulled and sliced strawberries
(6 ounces), plus garnish

PANNA COTTA

1 cup whole milk

1-inch piece vanilla bean, split lengthwise

2 cups plain drained whole-milk yogurt or
Greek whole-milk yogurt

$\frac{1}{4}$ cup plus 2 tablespoons sugar

Pinch of kosher or sea salt

$1\frac{1}{4}$ teaspoons powdered unflavored gelatin

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by Janet Fletcher, ©2015, published by
Ten Speed Press, an imprint of Penguin
Random House LLC.



INSTRUCTIONS

To make the sauce: Put the rhubarb, sugar, and orange juice in a saucepan. Bring to a simmer over medium heat, stirring to dissolve the sugar. Cover and reduce the heat to low. Simmer gently until the rhubarb has softened completely, about 10 minutes.

Watch carefully, as the mixture wants to boil up and over. Stir in the strawberries and cook, uncovered, stirring often, until they soften slightly, about 2 minutes. Puree the mixture in a food processor or blender. Refrigerate, covered, until chilled.

To make the panna cotta: Put the milk in a small saucepan. Using the tip of a paring knife, scrape the vanilla bean seeds into the milk, and then add the pod to the milk as well. Bring to a simmer over medium heat. Cover, remove from the heat, and let steep for 30 minutes. Remove the vanilla bean pod.

In another bowl, whisk together the yogurt, sugar, and salt. Sprinkle the gelatin over the warm milk mixture and let soften for 5 minutes. Return the saucepan to medium heat and bring the milk to a simmer, whisking constantly until the gelatin completely dissolves. Cool for 5 minutes.

continued ➤

Greek Yogurt Panna Cotta *continued*

If you prefer to serve from glasses, parfait-style: Spoon about 2 tablespoons of the strawberry-rhubarb sauce into the bottom of each of six 6-to 8-ounce glasses. Divide the yogurt mixture equally among the glasses. Cover the glasses with plastic wrap and refrigerate until set, at least 3 hours. Garnish each glass with a fresh sliced berry, if desired.

If you prefer to serve unmolded on a plate: Lightly grease six 6-to 8-ounce ramekins with vegetable oil. Divide the yogurt mixture equally among the ramekins. Set the ramekins on a tray and cover with plastic wrap or another tray. Refrigerate until set, at least 3 hours.

To unmold, run a thin knife around the perimeter of each panna cotta. Place an inverted serving plate on top. Grasping the plate and ramekin with both hands, invert them and give a little shake. The panna cotta should slip out. Spoon 2 tablespoons of the strawberry-rhubarb sauce around each panna cotta, garnish with fresh berries and a mint sprig, if desired, and serve immediately.

Making Drained Yogurt

Draining dramatically improves the texture, making any yogurt thicker, creamier, and more mellow by removing whey. Draining also extends the yogurt's life by removing water and lactose. Reducing the yogurt's lactose deprives bacteria of their food source. To drain homemade yogurt, chill it thoroughly first until it is firm. Drain it

as soon as it is cold. Store-bought yogurt has already been chilled, so drain it immediately after opening.

Line a large sieve or colander with a triple thickness of dampened cheesecloth or with Plyban, a reusable cheesecloth made from a food-grade resin.

Set the sieve or colander over a bowl to collect the whey. Gently pour the yogurt into the lined sieve or colander. Cover with a plate or cloth—you're just protecting the yogurt, not pressing it—and refrigerate.

Drain the yogurt until it has the consistency you like. After an hour, it will be noticeably thicker, and I usually stop at that point.

Scrape the drained yogurt into a clean container, cover, and refrigerate. Wash the cheesecloth or Plyban well in hot, soapy water; rinse well and air-dry. You can usually get two or three uses out of cheesecloth before it frays. Plyban is much longer-lasting and easier to clean. If you drain the yogurt more than you intended, no problem. Simply whisk some of the whey back in until you have a texture you like.



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**Crisp Toasted Bagel, Fromage Blanc,
Tomato, Sea Salt, and Basil**

from the kitchen of **Hugh Acheson**

Crisp Toasted Bagel, Fromage Blanc, Tomato, Sea Salt, and Basil

Serves 2

INGREDIENTS

2 bagels

2 tablespoons unsalted butter, at room temperature

¼ cup fromage blanc, at room temperature

1 large ripe heirloom tomato, cut into 8 slices

Sea salt

Freshly ground black pepper

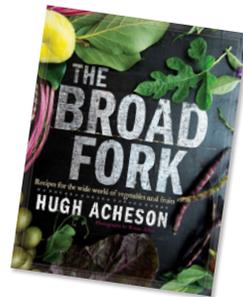
8 small fresh basil leaves (or torn large ones if you can't find small ones)

INSTRUCTIONS

Slice the bagels in half. Toast them until golden brown.

Remove and butter them while they are still piping hot. Then slather them with the fromage blanc.

Place 2 slices of tomato on each bagel half, and season with sea salt and black pepper to your liking. Dot the bagels with the basil leaves, and serve.



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Grill-Tarts



from the kitchen of **Kathy Strahs**

Grill-Tarts

Yield: 6 tarts

INGREDIENTS

GRILL-TARTS

1 (17.3-ounce) package frozen puff pastry sheets, thawed

¾ cup jam or preserves, such as strawberry, raspberry, or blueberry

1 large egg

1 tablespoon water

LEMON GLAZE

1 cup sifted confectioners' sugar

2 tablespoons freshly squeezed lemon juice



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INSTRUCTIONS

Grill-Tarts: Heat the panini press to medium-high heat.

On a lightly floured surface, roll out each sheet of puff pastry to a 9-inch square. Divide each pastry sheet into 6 equal rectangles, about 3 inches x 4½ inches each, for a total of 12 rectangles. Spoon 2 to 3 tablespoons of jam onto half of the rectangles, leaving a 1 inch border. Be careful not to overload them or the filling may ooze out during grilling.

In a small bowl, whisk the egg and water together to make an egg wash. Brush the egg wash around the edges of the rectangles that are topped with filling. Place the remaining rectangles on top of the filled rectangles, press to seal the edges, and crimp them with a fork.

In batches, carefully place the sealed tarts on the panini grill. Lower the lid until it's hovering about ¼ inch above the tarts without actually touching them. As the tarts bake they'll puff up and make contact with the upper plate—you want to give them a little room to expand. Grill until the tarts are puffed and golden, 12 to 15 minutes.

Lemon Glaze: While the tarts grill, whisk together the confectioners' sugar and lemon juice in a small bowl. Drizzle the glaze over the tarts.

Roasted Cherry Tomato, Chicken and Chèvre Breakfast Sandwich



from the kitchen of Mindy Fox

Roasted Cherry Tomato, Chicken and Chèvre Breakfast Sandwich

Serves 4

INGREDIENTS

¾ pound cherry tomatoes (about 25)

1 tablespoon extra-virgin olive oil plus more for drizzling

Sea salt and freshly ground black pepper

½ loaf ciabatta, cut crosswise into 2 pieces, then cut horizontally in half, or 4 slices rustic bread

1 tablespoon distilled white vinegar

4 large eggs

10 ounces sliced roast or rotisserie chicken (about 8 slices), at room temperature

3 ounces plain or seasoned soft goat cheese

¼ cup chopped chives

INSTRUCTIONS

Heat oven to 450F with rack in the middle. Line a baking sheet with parchment paper. Arrange tomatoes in a single layer on the prepared baking sheet. Drizzle with oil and season with salt and pepper. Roast until tomatoes collapse and are just beginning to blister, 12 to 14 minutes. Meanwhile, toast bread.

Fill up a wide heavy skillet or saucepan with water to a depth of 1½ inches. Add vinegar and bring to a simmer. Break 1 egg into a small bowl then slide it into the water. Repeat with remaining eggs, spacing each evenly in the skillet, and poach at a bare simmer until whites are firm and yolks are cooked to your liking (2 to 4 minutes). Transfer cooked eggs to paper towels using a slotted spoon.

Remove tomatoes from oven. On serving plates, drizzle toasts with oil. Reserving tomato juices, stack with chicken, eggs, tomatoes, and cheese. Drizzle with oil, then spoon reserved juices over the top. Sprinkle with chives, salt, and pepper. Serve warm.



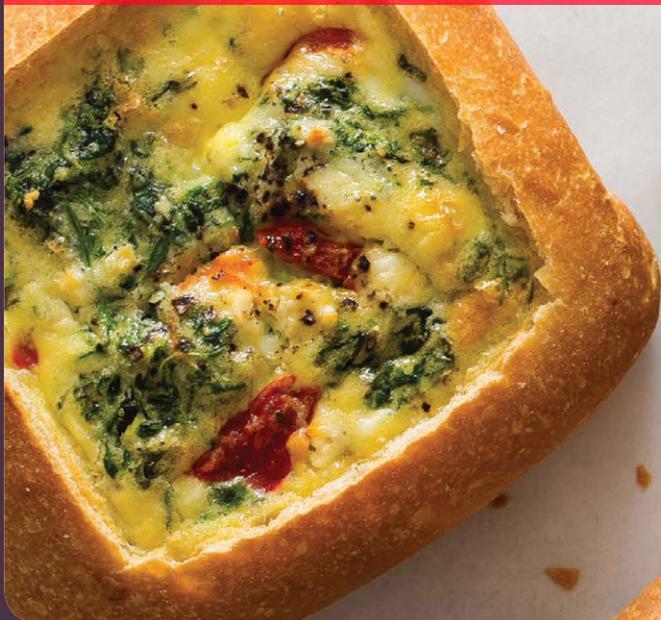
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Mediterranean-Style Baked Egg Boats



©2015 by Teri Lyn Fisher

from the kitchen of Teri Lyn Fisher + Jenny Park

Mediterranean-Style Baked Egg Boats

Serves 4

INGREDIENTS

6 eggs

$\frac{2}{3}$ cup sour cream

$\frac{1}{2}$ yellow onion, diced

$\frac{1}{4}$ cup diced dry-packed sun-dried tomatoes

5 ounces frozen spinach, thawed, well drained,
and chopped

4 ounces feta cheese, crumbled

1 $\frac{1}{2}$ teaspoons salt

$\frac{1}{2}$ teaspoon freshly ground black pepper

4 square ciabatta rolls

INSTRUCTIONS

Preheat the oven to 375F. Line a baking sheet with parchment paper.

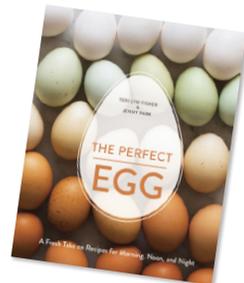
Whisk together the eggs, sour cream, onion, tomatoes, spinach, feta, salt, and pepper in a bowl, mixing well. Cut off the top $\frac{1}{2}$ inch or so of each ciabatta roll, leaving a $\frac{1}{2}$ - $\frac{3}{4}$ inch perimeter around the top, then pull out most of the doughy insides.

Place the rolls, hollow side up, on the prepared baking sheet.

Divide the egg mixture evenly among the hollowed-out rolls.

Bake for 25 to 30 minutes, until the filling is set in the center and golden brown. Let cool for about 5 minutes before serving. Cut each boat crosswise into strips to serve.

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and Jenny Park, ©2015, published
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Gently Scrambled Eggs with Wild Vegetables



From the kitchen of Seamus Mullen

Gently Scrambled Eggs with Wild Vegetables

Serves 2

INGREDIENTS

6 eggs

salt

freshly ground black pepper

2 tablespoons soft butter

1 tablespoon crème fraîche

stems of 2 garlic chives, finely minced

a few leaves fresh basil

a few leaves fresh marjoram

a few leaves fresh savory

a few pieces fresh chives

¼ cup fresh fava beans, blanched and peeled

small handful fresh morel mushrooms

1 teaspoon sweet sherry vinegar

slices of good country bread, toasted

drizzle of Arbequina or other good olive oil

INSTRUCTIONS

Crack the eggs into a large mixing bowl and gently whisk together. Season with salt and pepper. Stir in 1 tablespoon of the butter, the crème fraîche, garlic chives, and all the herbs; set aside.

Meanwhile, in the Hot Wok, heat the remaining 1 tablespoon butter over medium high heat until foamy. Add the fava beans and morel mushrooms and sauté for 2 minutes. Deglaze the pan with the vinegar and cook for 1 more minute, until all the moisture has evaporated.

Reduce the heat to medium low, add the egg mixture, and with a rubber spatula gently stir as the eggs come together. It should take 3-4 minutes to cook, and the resulting eggs should be fluffy and creamy.

Serve with toasted country bread and a drizzle of olive oil.



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Pecan Oven French Toast



Tara Donne

from the kitchen of **Linda J. Amendt**

Pecan Oven French Toast

Serves 6 to 8

INGREDIENTS

Nonstick cooking spray, for the pan

6 tablespoons unsalted butter, cut into pieces

1 cup firmly packed dark brown sugar

2 tablespoons light corn syrup

½ teaspoon pure almond extract

1¼ cups chopped pecans

Eight to ten 1-inch-thick slices day-old
gluten-free bread

4 large eggs

1¼ cups whole milk

1 teaspoon pure vanilla extract

Maple syrup, for serving (optional)

Mixed diced fresh fruit, for serving (optional)



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INSTRUCTIONS

Grease a 13 x 9 x 2-inch baking pan with nonstick cooking spray. Set aside.

In a small saucepan, over low heat, melt the butter. Add the brown sugar and corn syrup and heat, stirring constantly, until the mixture is smooth. Remove the pan from the heat and stir in the almond extract. Immediately pour the hot sugar mixture into the prepared baking pan and spread evenly. Sprinkle the pecans evenly over the top of the sugar mixture.

Arrange the bread slices in a single layer on top of the pecans. Set aside.

In a large bowl, using a wire whisk, beat the eggs until foamy. Gradually whisk in the milk until well blended, then stir in the vanilla extract. Pour the custard evenly over the top of the bread slices, making sure each slice is well saturated. Cover the pan with plastic wrap and refrigerate overnight. Remove the pan from the refrigerator and let stand at room temperature for 30 minutes. Meanwhile, position a rack in the middle of the oven and heat the oven to 375F.

Bake the French toast casserole, uncovered, until the top is puffed and golden brown, 35 to 40 minutes. Remove the pan from the oven and immediately invert it onto a large heatproof serving platter or rimmed baking sheet. Carefully remove the pan. Be cautious when inverting and handling the pan as the topping will be very hot. Let sit for 5 minutes for the caramel to set. Serve hot with your favorite topping, if desired.



A top-down photograph of several golden-brown cornbread waffles with a grid pattern, stacked on a white ceramic plate with a decorative floral border. The waffles are set against a light-colored wooden background. A red semi-transparent banner is overlaid on the top left of the image.

Cornbread Waffles

from the kitchen of **Aki Kamoza** + **H. Alexander Talbot**

Cornbread Waffles

Makes 12 waffles

INGREDIENTS

1 cup all-purpose flour

1½ cups corn flour or fine cornmeal

2 teaspoons baking powder

½ teaspoon baking soda

1 teaspoon fine sea salt

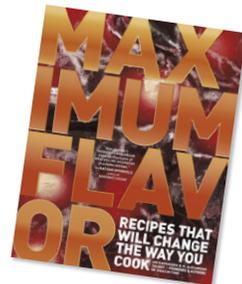
2 tablespoons cane syrup

2½ cups cultured buttermilk, homemade or store-bought

1 cup whole milk

INSTRUCTIONS

In a medium bowl, whisk together the flour, corn flour, baking powder, baking soda, and salt. Add the cane syrup, buttermilk, and milk and whisk until it comes together as a smooth, thin batter. Let rest for 15 minutes and it will thicken as the flours hydrate. Preheat your waffle iron and make waffles according to the manufacturer's directions, being sure to make at least 1 waffle per person with a few extras. Waffles may be kept warm on a wire rack in a low oven until you are ready to serve.



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Super Protector



Antonis Achilleos

from the kitchen of **Robin Asbell**

Super Protector

Makes about 2 cups

INGREDIENTS

2 cups chopped broccoli, stems and florets

2 large oranges, peeled and seeded

1 large apple, cored

INSTRUCTIONS

Juice the broccoli, oranges, and apple, in that order.

Run the pulp through again to extract as much liquid as possible.

Serve immediately.

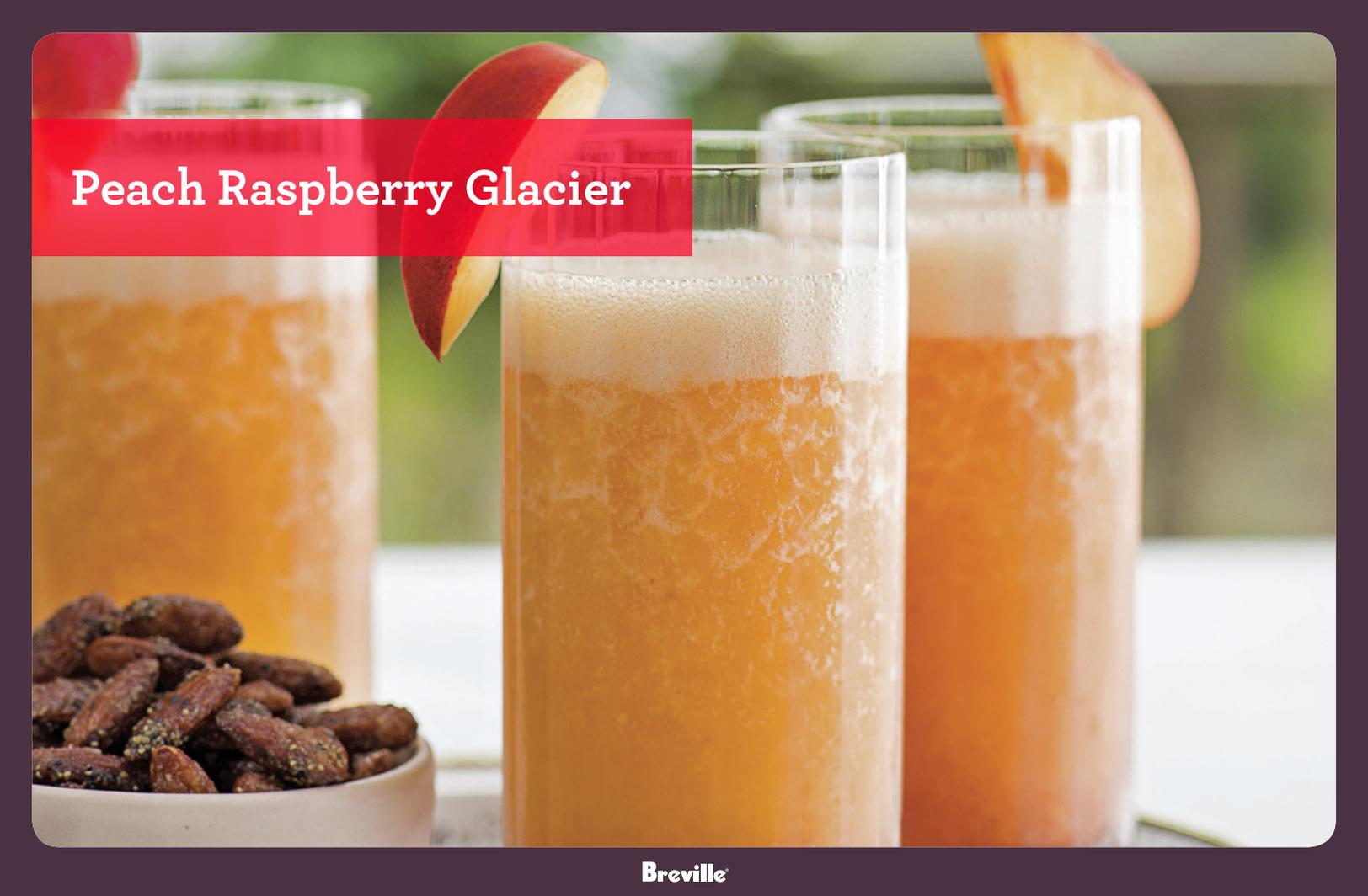


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A photograph of three tall glasses filled with a peach raspberry glacier drink. The drink is a vibrant orange color with a thick, white, foamy head. Each glass is garnished with a slice of peach. In the foreground, a small white bowl is filled with almonds. The background is a soft, out-of-focus green, suggesting an outdoor setting.

Peach Raspberry Glacier

from the kitchen of **Bruce Weinstein + Mark Scarbrough**

Peach Raspberry Glacier

Makes two 12-ounce drinks

INGREDIENTS

8 ounces frozen peach slices

12 ounces Prosecco, Cava, or sparkling
white wine

2 ounces peach liqueur (not eau-de-vie)

1 teaspoon fresh lemon juice

2 ounces raspberry syrup (not juice or
concentrate)

INSTRUCTIONS

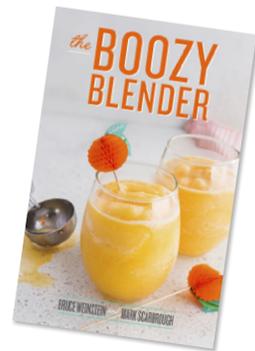
Place the peach slices, wine, peach liqueur, and lemon juice in a large blender.

Cover and blend until icy and thick, less than 1 minute.

Divide the raspberry syrup between two highball glasses. Pour and spoon the frozen libation to force the syrup up the insides of the glass.

Freeze fresh pitted peach slices (peeled or unpeeled) on a baking sheet for at least 12 hours, then transfer them to a large, sealable bag and store in the freezer for up to 3 months.

Garnish: Slip a fresh peach slice on the rim of each glass.



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Flat White



from the kitchen of [foodthinkers.com](https://www.foodthinkers.com)

Flat White

Makes 1 drink

INGREDIENTS

6-7.5 ounce cup

1 single espresso

5 ounce cold milk

INSTRUCTIONS

Begin texturing milk to desired temperature. At the same time extract single espresso. Swirl textured milk in the jug to reintegrate the texture.

Pour milk directly into the center of the espresso with the milk jug tip close to the espresso surface.

Steady consistent pour is the secret.



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