

Smoked Salmon Pizza

Turn that Bagel, Cream Cheese and Lox into a Smoked Salmon Pizza!

Its a take on what Wolfgang Puck created years ago and it hasn't gone away.

There are many ways to take this pizza to another level- like crowning it with dollops of Caviar served with Momosa's!

Smoked Salmon Pizza is a refreshing brunch surprise, great for 'breaking the fast' and cocktail parties!

SERVINGS: 6 | **PREP:** 15 minutes | **COOK TIME:** 12 minutes | **TOTAL TIME:** 27 minutes



INGREDIENTS

8 Ounces pizza Dough (Prepared)

6 Ounces Smoked Salmon (Thinly Sliced)

2 Tablespoons chives (Chopped)

1 Tablespoon capers

1/4 Cup red Onion (Thinly Sliced (Julienned))

1/4 Cup Olive Oil

1/2 Cup crème Fraîche (Or Sour Cream)

INSTRUCTIONS

- Preheat the oven to 450°F.
- On a lightly floured surface, roll and spread the dough into an 8-inch round. Keep a thick, 1-inch rim for the edges.
- Slide the dough on to a floured rimless baking sheet or pizza paddle and transfer to pizza stone or pizza pan.
- Brush dough with olive oil over center to the rim.
- Scatter sliced onion over the top.
- Bake until crust is golden brown, about 8-10 minutes. *Let cool about five minutes.
- Spread the sour crème or crème fraîche over the top to the rim.
- Arrange the Atlantic Salmon to cover the surface entirely.
- Spread chives all over top, then capers.

Use a pizza wheel to slice into 6 pieces.

Optional: add a dollop of Caviar on each slice

NOTES

Pairs well with a crisp Sauvignon Blanc or Momosa's!

Source URL: <http://www.michaelannrowe.com/recipes/smoked-salmon-pizza>