

SMOKED SALMON PIZZA

with potato, spinach and chilli tomato sauce



PREPARATION TIME 40 Minutes

COOKING TIME 15 Minutes

SERVES 2 Persons

INGREDIENTS

Pizza Dough:

2 cups plain flour

1 teaspoon sugar

½ teaspoon salt

1 x 7g sachet dried yeast

⅔ cup warm water

2 tablespoons olive oil

semolina, for dusting

Topping:

400g jar Providore Series Italian Vine Ripened Tomatoes With Red Chilli sauce

200g unpeeled baby potatoes, thinly sliced

oil spray

½ small red onion, thinly sliced

6 bocconcini, torn into pieces

¾ cup shredded parmesan cheese

100g smoked salmon

2 teaspoons baby capers

35g (1 cup) baby spinach leaves

1 tablespoon olive oil

lemon wedges and fresh dill, for garnish

METHOD

Combine flour, sugar, salt and yeast in a large bowl. Make a well in the dry ingredients add combined water and oil, stirring to make a rough dough. Using hands, bring the dough together before turning out onto a lightly floured board. Knead for 2 minutes until smooth.

Transfer dough to a lightly oiled bowl, cover with cling wrap. Stand in a

warm place for 30 minutes or until dough has doubled in size. Divide dough into 2 and roll each out into a 35cm x 20cm rectangular or 30cm round pizza base. Transfer to a semolina dusted baking tray.

Spread each pizza base with half a jar of Providore Series sauce. Arrange potato slices over sauce and spray with oil. Dot with onion, bocconcini and sprinkle with parmesan cheese.

Bake in a preheated oven at 200°C for 15-17 minutes or until cooked through and cheese is golden. Remove from oven.

Top with salmon, capers and spinach leaves. Drizzle with oil and serve with a generous squeeze of lemon juice. Serve immediately.

TIP

Use pre made pizza bases and a mandolin to slice potatoes to save time. Semolina will ensure a crispy pizza base.