

RECIPE CARD

PIZZETTA BIANCO WITH ALFRED ENDERBY SMOKED SALMON, HERB CRÈME FRAÎCHE, RED ONION AND ROCKET

INGREDIENTS SERVES 4

- 200g Crème fraîche
- 2 tbsp Hot horseradish sauce
- 1 tbsp Lemon juice
- grated Zest of 1 lemon
- 2 tbsp Chopped fresh dill, plus small sprigs for garnish
- 2 tbsp Chopped fresh chives
- Sea salt flakes
- Freshly ground black pepper
- 1 Large red onion, thinly sliced pickled
- 1 tbsp olive oil, plus more for brushing
- 1 tbsp of apple cider vinegar
- 250g Pizza dough
- Plain flour, for dusting
- A handful of rocket
- 200g Thinly sliced Alfred Enderby smoked salmon, torn into small pieces

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METHOD

1. Preheat the oven to 200°C/400°F/Gas mark 6
2. Mix the crème fraiche, horseradish, lemon juice and zest, dill and chives, season with some salt and pepper and leave to one side.
3. In a small bowl, toss the red onion with the olive oil and vinegar and season lightly with salt and pepper. Set aside.
4. Divide the pizza dough into 4 equal pieces. On a floured surface, roll out each piece into a 5-inch/13cm round. Brush each round with olive oil and season lightly with salt and pepper. Top each round with the onion slices, dividing them evenly between the 6 rounds.
5. Carefully slide the pizzette onto a baking sheet or pizza stone and leave to rise in a warm place for 10 minutes.
6. Place the pizzette in the preheated oven and bake until the crusts are lightly browned which will take around 6-8 minutes.
7. Remove the pizzette from the oven and transfer them to a board or serving platter. Allow to cool for a few minutes, then dollop some of the herb crème fraiche onto each followed by some rocket. Scatter the smoked salmon on top, dividing it evenly between the pizzette.
6. Garnish each with a sprig of dill and serve immediately.