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Grilled Pizza with Smoked Salmon

Servings: Makes two small pizzas, to serve 4–6 as an appetizer or 2 as a meal.

Ingredients:

454g pizza dough, homemade or store-bought
113g package SeaChange Smoked Sockeye Salmon
113g soft goat cheese
1 tbsp drained capers
thinly sliced red onion
two big handfuls of arugula
half a lemon
olive oil
salt and pepper

Preparations:

Divide the pizza dough in two. Rub a baking sheet with olive oil, then stretch each piece of pizza dough into a rectangle to fit on half of the baking sheet. Brush the top surface of each with olive oil.

Open the package of smoked salmon with scissors, pour off the juice, and break the fish into pieces with your fingers. Place it on a plate or cutting board along with the capers, red onion, and goat cheese. Place the arugula in a bowl with the lemon half nearby.

Preheat the barbeque grill to low heat. Place the pizza bases, toppings, arugula and lemon, olive oil, salt and pepper, and two metal spatulas nearby, leaving yourself with some space to work.

When the grill is hot, lightly oil the grates with olive oil using a silicon brush. Place one of the pizza bases on the grill, close the lid, and cook for 3–5 minutes, until golden brown and firm on the bottom. Remove the pizza base from the grill using the two spatulas and place it grilled-side up on your work surface. Brush it with a little olive oil, spread it with some goat cheese, and top it with half the smoked salmon, some red onion, and a few capers. Place it back on the grill and cook for another 3-5 minutes until golden brown on the bottom.

Meanwhile, dress the arugula with a squeeze of lemon, a splash of olive oil, and some salt and pepper. Remove the cooked pizza from the grill, drizzle it with a little more olive oil, and cut into pieces. Top it with a handful of arugula and serve immediately. Repeat with the second pizza.