



GOLDSTEIN SMOKED SALMON & MOZZARELLA BURRATA PIZZA

Indulge in the epitome of gourmet pizza with this Luxurious Goldstein Smoked Salmon and Mozzarella Burrata Pizza. A harmonious blend of rich, smoky flavours from the finest Goldstein smoked salmon and the creamy, delicate textures of mozzarella burrata, this pizza promises an unparalleled dining experience. Perfect for those special occasions or when you simply crave a touch of luxury in your meal. Follow this recipe to create a masterpiece that will tantalise your taste buds and leave your guests in awe.

- **Prep Time:** Approximately 15 minutes (assuming you're starting with pre-made pizza dough and all ingredients ready to go)
- **Cook Time:** About 10-12 minutes (including the initial pre-bake of the crust and final bake with toppings)
- **Total Time:** 25-27 minutes

This recipe is designed to feed 2-4 people, depending on serving size. It creates a single 12-inch pizza, which can be divided into 4 generous slices or 8 smaller slices for sharing as part of a larger meal or appetiser. Adjustments to ingredient quantities can be made for larger gatherings or if additional pizzas are desired.

Ingredients:

- 1 pre-made pizza dough (or homemade, if preferred)
- 200g Goldstein smoked salmon, thinly sliced
- 2 large mozzarella burrata cheese balls, torn into pieces
- 2 tablespoons olive oil
- 1 tablespoon capers, drained
- A handful of fresh rocket
- 1 teaspoon lemon zest
- Fresh dill for garnish
- Salt and black pepper to taste

Instructions:

1. Preheat your oven to the highest setting, ideally between 245°C to 260°C. If you have a pizza stone, place it in the oven to heat as well.
2. Prepare the dough: On a lightly floured surface, stretch out the pizza dough to your desired thickness, forming a 12-inch circle. Transfer the dough onto a piece of parchment paper for easy transfer to the oven.
3. Bake the base: Lightly brush the pizza dough with olive oil. Slide the pizza (with the parchment paper) onto the preheated pizza stone or a baking sheet. Bake for about 5-7 minutes, or until the crust is lightly golden.
4. Add the toppings: Remove the pizza from the oven. While the crust is still hot, evenly distribute the torn mozzarella burrata cheese over the crust, allowing it to melt slightly. Then, layer the smoked salmon slices on top.
5. Final touches: Sprinkle the capers, lemon zest, and a generous amount of fresh dill over the salmon. Season with salt and pepper to taste.
6. Garnish and serve: Return the pizza to the oven for an additional 2-3 minutes, just until everything is heated through. Once done, take it out and immediately garnish with fresh arugula. Slice and serve while warm.

Pairings and Tips:

- Wine Pairing: Elevate this luxurious pizza with a glass of crisp, dry white wine such as Sauvignon Blanc or a Chablis. These wines complement the smoky salmon and creamy burrata beautifully.
- Beer Pairing: For beer enthusiasts, a light Pilsner or a Saison offers a refreshing contrast to the richness of the salmon and cheese.
- Side Dishes: Keep it simple with a side of mixed greens dressed in a light vinaigrette to balance the richness of the pizza.

Tips:

- For the best flavour, use high-quality smoked salmon and fresh mozzarella burrata.
- Baking the pizza crust slightly before adding toppings prevents it from becoming soggy.
- The pizza is best enjoyed immediately after baking to experience the full range of textures and flavours.

Indulge in this luxurious pizza, and let every bite transport you to a world of exquisite flavours and textures. Perfect for special occasions or when you're in the mood for something decadently delicious. Enjoy!