



DIRECTIONS

1. Make the bread mix following the pack instructions.
2. Mix the sour cream, horseradish, shallot, parmesan cheese.
3. Roll the dough with a little more flour into two thin, round pizzas.
4. Put into oven to 200 °C.
5. When ready, spread the previously prepared mixture on the pizza. Arrange the salmon on top with shallots.
6. Mix olive oil and lemon juice, spread it over the edges of the pizza.
7. Before eating – add more Parmesan shavings.

Smoked salmon Pizza



4 servings



30 minutes

INGREDIENTS

Canned smoked salmon

Pizza crust mix

Horseradish

Sliced shallot

Grated parmesan

Sour cream

Chopped scallions

Olive oil

Flour for dusting

Lemon juice

