



SALMON AND ROCKET PIZZA

INGREDIENTS

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| 1 Pizza base | 1 Clove of garlic, crushed |
| 4 tablespoon cream cheese | 1 tablespoon olive oil |
| Crushed pepper for seasoning | 1 Red onion, sliced |
| 150g mozzarella cheese | 150g smoked salmon |
| 4 tablespoons freshly chopped dill | 50g rocket leaves |

METHOD

1. Set the barbecue burners to high and bring the temperature to 572 °F or 300°C. This should take around 5 minutes depending on outdoor temperature.
2. Add cream cheese, crushed garlic, chopped mint, and cracked pepper to a medium bowl, and mix well until the mixture is smooth and evenly combined.
3. Drizzle a little olive oil over the pizza base, then spread the cream cheese mixture evenly across the base, leaving a small border for the crust.
4. Top with thinly sliced red onion and mozzarella cheese, spreading them evenly for full flavour coverage.
5. Bake on the barbeque for 3-4 minutes with the lid down, or until the cheese is bubbling and the base is lightly crisped.
6. Remove from the barbeque and top with sliced smoked salmon and a handful of fresh rocket leaves. Slice and serve immediately.

2 SERVES | COOK 5-8 MINUTES

GAS

