



The Pampered Chef®
Smoked Salmon & Cherry Tomato Pizza
Recipe

Sunflower oil, for spraying
1 packet (290 g) pizza base mix
About 250 ml warm (hand hot) water
4 spring onions
2 tablespoons tomato purée
1 teaspoon olive oil
1 tablespoon snipped fresh parsley
1 tablespoon snipped fresh dill
1/4 teaspoon freshly ground black pepper, or to taste
200 g cherry tomatoes
150 g smoked salmon trimmings
115 g mozzarella cheese
Small fresh dill sprigs, to garnish (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Lightly spray **Medium Round Stone with Handles** with sunflower oil; set aside. Place pizza base mix (use both sachets) in **Classic Batter Bowl**. Add enough warm water, mixing to form a soft dough. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared baking stone; roll dough out to within 5 mm of edge of baking stone using **Baker's Roller®**, making edges slightly thicker than centre. Set aside in warm place 15 minutes.
- 2 Meanwhile, finely chop spring onions on **Cutting Board** using **Food Chopper**; set aside. In **Prep Bowl**, combine tomato purée, olive oil, snipped herbs and black pepper; mix well.
- 3 Spread tomato purée mixture evenly over pizza base to within 5 mm of edge. Sprinkle spring onions over top. Cut cherry tomatoes in half using **Forged Cutlery Utility Knife**; place cherry tomato halves over spring onions in a single layer. Arrange smoked salmon trimmings over top. Grate mozzarella cheese evenly over pizza using **Rotary Grater**.
- 4 Bake about 25 minutes or until cooked and golden brown. Remove baking stone from oven; cool 10 minutes. Cut pizza into wedges with **Pizza Cutter**; serve using **Mini-Serving Spatula**. Garnish with dill sprigs, if desired.

Yield: Serves 16

Per serving: Energy 540kJ/128kcal; Protein 6.4g; Carbohydrate 19g; Fat 3.6g; Saturated Fat 1.1g; Fibre 0.9g; Salt 0.7g

Cook's Tip: This recipe serves 8 as a main course.

If you can't find smoked salmon trimmings, use thinly sliced smoked salmon (cut into strips) instead.

Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



2 vine-ripened tomatoes, thinly sliced, can be substituted for the cherry tomatoes, if desired.

Tool Tip: **Tool Tips:** Use **Deluxe Cheese Grater** (with coarse grating drum) to coarsely grate mozzarella cheese.

Use **Adjustable Measuring Spoons** to accurately measure tomato purée, olive oil, snipped herbs and ground black pepper.

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*