

PIZZA WITH SMOKED SALMON & CAVIAR

(recipe courtesy Wolfgang Puck)

Yield: Makes one 8-inch pizza

6 ounces Pizza Dough
1 tablespoon Chili and Garlic Oil
¼ cup thinly sliced red onion
2 tablespoons Dill Cream
2 ½ ounces thinly sliced smoked salmon
1 teaspoon chopped fresh chives
1 tablespoon sevruga caviar, optional

Place a pizza stone on the middle rack of the oven and preheat the oven to 500°F

On a lightly floured surface, stretch or roll out the dough into an 8-inch circle, with the outer edge a little thicker than the inner circle. Brush the dough with the oil and arrange the onion over the pizza. Slide a pizza paddle or rimless baking sheet under the pizza then slide the pizza onto the pizza stone. Bake until the crust is golden brown, 6 to 8 minutes.

With the pizza paddle or a large spatula, carefully remove the pizza from the oven and set it on a cutting board. Use a knife, an icing spatula, or the back of a spoon to spread the Dill Cream over the inner circle. Arrange the slices of salmon so that they cover the entire pizza, slightly overlapping the raised rim. Sprinkle the chopped chives over the salmon. Using a pizza cutter or a large sharp knife, cut the pizza into 4 or 6 slices. If you like, spoon a little caviar in the center of each slice. Sever immediately.