



Stir-Together Crusty Pizza with Smoked Salmon

Make ahead dough is ready for snacking when you are

Dough:

2-2/3 cups and 2 to 3 Tablespoons bread flour or as needed

1-1/4 teaspoons salt

1 (1/4 oz) package premium instant yeast

1 cup warm water; (115 F degrees)

1 teaspoon honey

1 Tablespoon olive oil

1/2 Tablespoon olive oil for baking

Topping for One Small Pizza

1/3 cup goat cheese or soft spreadable cheese

2 Tablespoons milk or unsweetened almond milk as needed

2 teaspoons basil pesto, divided

1 (3.5 oz.) package dill cured smoked salmon

1 Tablespoon (each) minced chives; minced parsley

2 to 3 Tablespoons well-drained capers or as desired

Garnish: optional Balsamic vinegar drizzles

Stir up the Dough: In medium bowl, stir 2 cups flour, salt, and yeast together. In a separate bowl, combine water, honey, and 1 Tablespoon oil. Stir into the flour mixture. Combine until batter forms. Slowly, add 2/3 cup of flour, mixing until soft dough forms.

Rise Dough: With floured hands, transfer dough into lightly oiled bowl; cover with plastic wrap; let stand in warm place or warming drawer for 1 hour and dough doubles in size.

Before Baking Dough: Preheat oven to 450 F degrees. If baking one small pizza, grease baking sheet or 12-inch pizza pan; sprinkle lightly with cornmeal. Set aside.

Shaping the Dough: Fold the dough over on itself; transfer dough to a floured surface; toss gently; divide into 2 portions for individual flatbreads or pizza. Set one portion aside; cover with plastic wrap. You can bake this crust also or store in the refrigerator to bake it for another meal.

Baking One Pizza Crust: Press or stretch remaining dough into circle shape. Place dough on prepared baking pan. Brush with about 1/2 Tablespoon olive oil; press dough into about 10-1/2-inch circle or your desired thickness; prick dough with fork. Bake in preheated 450 F degrees until golden brown about 12 minutes. Cool about 5 to 10 minutes before adding toppings.

Make the Sauce: Meanwhile, combine soft goat cheese or spreadable cheese with enough milk to make a smooth spreadable sauce. Stir in 1 teaspoon basil pesto.

Add Toppings: Brush pizza edges lightly with pesto sauce. Spread cheese sauce evenly over crust. Top with salmon slices, sprinkle with minced chives and parsley. Place capers in center of pizza. Garnish with a few drizzles of Balsamic vinegar if desired. Cut into slices to serve. About 6 slices
Yield: one 11-inch pizza

Cook's Note: The pizza dough using a stir-together method, can be pressed into a baking pan. We loved the Regal Smoked New Zealand King Salmon slices that have a light dill flavor.

Recipe Inspired by Judith Fertig Stir-Together Dough and Wolfgang Puck's famous restaurant pizza

About the Recipe: This is such an easy way to make pizza or flatbread dough. Just stir up the ingredients, raise once, store in the refrigerator until you want to bake, grill a snack, or make a quick supper. The sauce uses two ingredients and is loaded with flavor. Top with dill cured smoked salmon, tasty popping capers, sprinkles of chives, and some curly parsley. It's a full-of-flavor pizza that makes a delightful snack or even breakfast meal.