

Smoked Trout & Rocket Gourmet Pizza

Home made pizza tops the take-away list!
Introduce a little gourmet to your Alfresco
feast, with this scrumptious recipe....

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Shopping List

- 1 smoked trout
- 1 pizza base
- ½ punnet cherry tomatoes halved
- 60g mozzarella cheese sliced
- 6 basil leaves
- handful rocket leaves

Method

Pre heat oven 220c

1. Lay the trout on its side and gently pull off the skin.
2. With a small knife slowly lift the flesh off the back bone.
3. There are more bones at the front of the fish so be patient.
4. Repeat taking the meat off the bone on the other side.
5. Place the fish in a large bowl and place a small bowl of water next to it.
6. Using your thumb and index finger separate the filaments to double check for fine bones. Use the water to take the bones off your fingers.
7. Lay basil, fish, cheese then cherry tomatoes on pizza base.
8. Bake for 10 – 15 mins until cheese is melted and crust cooked.
9. Toss rocket in salad dressing, place on pizza and serve.

Variations

Smoked salmon instead of smoked trout.

Serve with wedges of lemon.

Chop rocket and mix into pesto, use as a drizzle dressing on pizza when cooked.