Smoked Salmon and Ricotta Pizza with Avocado and Arugula

Serves 4

Ingredients

1 ball of store-bought pizza dough (about 250 g)
½ clove of garlic, minced (optional)
⅔ cup (180 ml) ricotta
1 ball of mozzarella, sliced in rounds
1¼ red onion, sliced in rounds
1 tsp. (5 ml) olive oil
¼ lb. (125 g) smoked salmon
2 tsp. (10 ml) capers
Flesh of 1 avocado, cut into strips
⅔ cup (180 ml) arugula leaves

Preparation

1. Oven temperature: 200°C/400°F
2. On a floured work surface, spread out the pizza dough with your hands or with a rolling pin and place on a baking sheet covered in parchment paper.
3. Top the dough with the garlic, ricotta, mozzarella rounds and onion.

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4. Drizzle the pizza with olive oil and cook in the centre of the oven for 14 minutes or until the crust is golden.

5. Serve garnished with smoked salmon, capers, avocado strips and arugula leaves.