

# Tomatoes Pizza, salmon marinated, capers, onions, sour cream, chives, oregano, olive black

## Recipe for 4

### Description

By-the-book dough for an optimal crust for an unusual but tasty pizza recipe.

### Note

Hands down that the main trick here is the pizza dough. Make sure it is very smooth in texture and that you've let it rise 2 times before molding it into the desired form you want. High, high temperature at first for the dough to colour.

### Ingredients

#### Dough

- 250 Ml Warm water
- 5 Ml Dry yeast
- 3 Pinch(es) Salt
- 2 Pinch(es) Sugar
- 330 Gr Flour
  
- Salt and pepper

#### Tomato sauce

- 1 Can(s) Can of crushed plum tomatoes (28 oz)
- 1 Tbsp Oregano
- 10 Unit(s) Basil leaves
- 3 Clove(s) Chopped garlic
- 1 Tbsp Sugar
- 1 Unit(s) Onion
- 2 Sprig(s) Thyme
- 1 Leaf(ves) Bay leaf
  
- Salt and pepper

#### Garnishes

- 75 Gr Capers
- 0.50 Unit(s) Red onion
- 100 Gr Sour cream
- 5 Sprig(s) Chives
- 1 Tsp Oregano
- 15 Unit(s) Sliced black olives
  
- Salt and pepper

#### Salmon

- 200 Gr Salmon filet skin-off
- 50 Ml Olive oil
- 1 Unit(s) Lemon juice
- 25 Ml Soy sauce
- 15 Ml Roasted sesame oil
  
- Salt and pepper

### Preparation

- Preparation time **120 mins**
- Preheat your **Oven** at **425 F°**

#### Mise-en-place

Peel off the onion skin then cut it very thin. Pick the leaves out of the basil, chop down the garlic the

smallest possible and idem for the chives. In a big pot of boiling water, sink in the salmon for 5 seconds, just for it to become lightly pink then roll it all around in the marinade and then off in the fridge for it to rest. A good 2 hours.

### Tomato sauce

Bring everything to a boil, then with the lid off, cook it gently for 45mins. Acidity should be going downwards as the cooking goes. Make sure you taste every now and then. Blend it all with a mixer.

### Pizza dough

Tempered water in the kitchenaid with the sugar and the yeast. Let them act together for a 5-7mins. As soon as you're seeing light bubbles in the bowl, throw all the flour and the salt, one shot then start your kitchenaid at 4. Gradually put it up to 7 for 3-5mins. Let the dough rest for 35mins with a humid rag on top of it. Softly press on it for all the air to come out then the rag back on it again for another 30mins. Press the air out again with your hands then fold it into the desired pizza shape.

### Salmon

Since you've already blanched your salmon in hot water, roll it all around in the mixture for the marinade. Cut small pieces, 0.5cm thick.

### Garnishes

Throw away the brine from the capers and the chopped olives. Mix altogether the chives with the sour cream then add alt & pepper.

### Montage

On the dough, pour the cold tomato sauce first, then the garnishes and finish with the salmon and olive oil everywhere! It will keep the pizza from being dry.

**Bon appétit!**