



## Recipes

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### Smoked Salmon Pizza

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

#### Ingredients:

- 12 each 12" Spinach Herb Wraps (10251)
- 1 lb. Mascarpone, softened, plus 14 oz.
- 2 Tbsp. Lemon zest, plus 2 tsp.
- 1/4 cup Dill, chopped, plus 1 tbsp.
- 1 pinch Salt
- 3 lbs. Smoked salmon, thinly sliced
- 1 lb. Arugula, plus 2 oz.
- 6 oz. Capers
- 1 1/2 cups Crème fraiche

#### Directions:

1. Combine mascarpone, lemon zest, dill, and salt and stir to evenly combine. Cover and refrigerate overnight to allow flavors to marry.
2. To create one pizza, spread 2 ½ oz. of the mascarpone mixture on a tortilla. Cook over medium heat on a flattop or in a large pan for 4-6 minutes, or until the bottom of the pizza is very crisp. Allow to cool for 3-4 minutes so the oils from the cheese do not make the crust soggy.
3. Top the tortilla with 4 oz. salmon, 1 ½ oz. arugula, ½ oz. capers, and 1 oz. crème fraiche. Cut into 8 slices. Serve immediately.