



Smoked Trout Pizza

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

PREP. OF THE TOPPINGS: **20**

MINUTES

COOKING: **20 MINUTES**

YIELD: One 12-inch pizza

INGREDIENTS

Crust :

- [Homemade pizza crust recipe](#)
or
- [Pre-cooked Angélique Pizza Crusts](#)

Topping:

- Olive oil, to taste
- 3 Italian tomatoes, thinly sliced
- 1 small red onion, thinly sliced
- 200g cold-smoked trout* (or smoked salmon)
- Fresh mushrooms, sliced, to taste
- Basil and dried oregano
- Fresh basil
- Sesame seeds

PREPARATION

1. Preheat the oven to 200 °C (400 °F).
2. Allow the excess water from the tomatoes to drain for about 10 minutes, placing them between two paper towels.
3. Meanwhile, prepare the other ingredients.
4. Brush your pizza crust with oil. If you have made your own dough, do not pre-cook it.
5. Arrange tomato slices on crust and sprinkle with basil and dried oregano to taste.
6. Add onion slices, then trout or smoked salmon.
7. Garnish with mushrooms and fresh basil leaves, to taste.
8. Brush mushrooms and basil very lightly with olive oil and sprinkle with sesame seeds.
9. If using dairy products, you can then sprinkle your pizza with grated cheese to taste.
10. Bake on the centre rack for about 20 minutes, or until the crust is golden brown.



** As I grew up on a trout farm, it goes without saying that I always prepare this pizza with the succulent cold smoked trout from my family's fish farm, the [Ferme Piscicole des Bobines!](#)*