

SMOKED SALMON PIZZETTES

Source: *Giada at Home*, Episode "Giada's Sunset Brunch"

Prepared by: Nancy & David Kenner, April 2016

Makes: 4-6 servings

Total Time: 35 min

Prep: 15 min

Inactive: 10 min

Cook: 10 min

Special equipment: a 2-inch round cookie cutter

Flour, for work surface

1 (8-ounce) ball purchased pizza dough

Olive oil, for drizzling

1/4 cup mascarpone cheese, at room temperature

1/4 cup sour cream

2 tablespoons capers, rinsed, drained, coarsely chopped and dried on paper towels

Kosher salt and freshly ground black pepper

2 ounces smoked salmon, cut into 3/4-inch pieces

1/4 cup chopped fresh chives

Put an oven rack in the center of the oven. Preheat the oven to 450 degrees F.

On a lightly floured work surface, roll the pizza dough into a 1/4-inch thick round. Using a 2-inch round cookie cutter, cut out 15 circles. Arrange the circles on a heavy baking sheet. Using the tines of a fork, prick the dough all over. Drizzle with olive oil and bake until golden brown, about 7 to 10 minutes. Remove from the oven and cool for 10 minutes.

In a small bowl, mix together the mascarpone cheese, sour cream and capers until smooth. Season with salt and pepper, to taste. Spoon about 1/2 teaspoon of the mascarpone mixture into the center of each pastry round. Top with a piece of smoked salmon and press gently.

Arrange the pizzettes on a platter and sprinkle with chopped chives just before serving.

Cook's Notes:

