

# What Katie ate...

## SMOKED MACKEREL + SALMON PIZZA WITH ASPARAGUS + CAPERS

2 x pre-made, good quality pizza bases  
12 - 14 baby asparagus spears  
2 lemons  
Large handful fresh parsley  
6 stalks fresh dill  
1 cup capers, rinsed well  
1/2 cup baby gherkins/cornichons  
2 tbsp red wine vinegar  
340g smoked mackerel  
6 slices smoked salmon  
2 large balls buffalo mozzarella  
1 cup sour cream  
Good quality extra virgin olive oil  
Maldon sea salt flakes  
Freshly ground black pepper  
1 large red onion, peeled + sliced  
2 long mild green chillies, de-seeded  
2 x 125g balls mozzarella  
Extra basil, for garnish  
Maldon sea salt flakes  
Freshly ground black pepper

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**MAKES 2 PIZZAS**

# What Katie ate...

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Preheat oven to 180° C/350° F.

Place asparagus on a baking tray. Drizzle with a little olive oil and roast for 5-6 mins before removing from the oven.

Mix sour cream with juice of 1 lemon, snipped leaves from 2 dill stalks and season with salt and freshly ground black pepper. Set aside.

Place parsley, feathery leaves from remaining 4 stalks of dill, 1/2 cup capers, all gherkins into the bowl of a food processor along with red wine vinegar, zest and juice from 2nd lemon and 1/2 cup extra virgin olive oil.

Blitz to a thick paste, adding a little more olive oil if you feel it needs it.

Brush both pizza bases with a little olive oil and cook in oven for 5-6 mins to allow to crisp up - keep an eye they do not overcook. Remove from oven, divide up salsa mixture between them both, spreading out evenly.

Top pizzas with torn mozzarella, scatter over the remaining capers and part-roasted asparagus spears. Return to oven for 10-15 mins or until cheese has melted and pizza edges are golden brown and base is cooked through.

Top cooked pizzas with flaked smoked mackerel and folded slices of smoked salmon.