

Buccaneers' pizza



4 people

10 min preparation time

15-20 min cooking time

All ingredients

2 tins 1/10 of 160 g la belle-iloise Buccaneers flaked mackerel
250 g of pizza dough (or ask your baker for some uncooked bread dough)
200 g tomato coulis
1/4 red pepper (50 g)
30 g grated Emmental

Steps

- 1- Preheat the oven to 240 °C (gas mark 8) and put the rack as low as it will go
- 2- Roll out the pizza dough and prick it with a fork
- 3- In a large bowl, mix the tomato coulis with the flaked mackerel
- 4- Spread the mixture over the dough
- 5- Cut the red pepper into very thin slices and distribute over the pizza
- 6- Sprinkle with the grated cheese
- 7- But for 15 to 20 min
- 8- Serve immediately