

# Pizza with **Boucaniers Mackerel flakes**



4 people

10 min preparation time

15-20 min cooking time

## All ingredients

**2 tins of 80g** la belle-iloise Boucaniers mackerel flakes  
**250 g** of pizza dough  
**200 g** tomato coulis  
**1/4** red pepper  
**2** balls of mozzarella  
**1 pinch** oregano  
**30g** pine nuts

## Steps

- 1- Preheat the oven to 240 °C (gas mark 8) and put the rack as low as it will go
- 2- Drain the mozzarella, cut into slices and place on each round
- 3- Cut the red pepper into small cubes and sprinkle over the pizzas
- 4- Season with salt and pepper, then sprinkle with oregano
- 5- Bake for 15 to 20 minutes until the pizzas are golden brown
- 6- Top with the Boucaniers mackerel crumble, a few pine nuts and basil leaves before serving