

## White Pizza with Smoked Salmon

1 sheet puff pastry

5oz (150gr) smoked salmon

3oz (90gr) goat cheese

12 Greek, dry-cured black olives

4 green garlic

4 tbs crème fraiche

Lay puff pastry out on a baking sheet. Spread crème fraiche to within 1/2 inch (1cm) of the edge. Cut the salmon and lay on crème fraiche. Thinly slice the green garlic, including green tops, and sprinkle on salmon. Roughly chop olives and add. Break goat cheese into chunks and put on top. Bake, 400F (200C) for 15 - 18 minutes, until pastry edges are golden.



[http://thyme2.typepad.com/thyme\\_for\\_cooking\\_/2011/03/white-pizza-with-smoked-salmon-and-green-garlic-the-update.html](http://thyme2.typepad.com/thyme_for_cooking_/2011/03/white-pizza-with-smoked-salmon-and-green-garlic-the-update.html)