

Salmon Breakfast Pizza with Caper Dill Cream Cheese

Serves 2-4

Wood Stone's Pacific Northwest location affords us what we believe to be the finest salmon in the world. Ours comes from the ecologically sound reefnet practices of *Lummi Island Wild*. High quality salmon is essential to the flavor of this pizza—if it isn't available in your region, try substituting the fresh salmon for smoked lox.

Ingredients

Caper Dill Cream Cheese

2 oz. cream cheese
1 oz. heavy cream
½ oz. capers
½ oz. fresh dill

Salmon Breakfast Pizza

1 ea. 10-oz. [Wood Stone Dough](#) ball
½ oz. extra virgin olive oil
½ oz. heavy cream
4 oz. fresh wild salmon, sliced into 6 pieces
4 oz. caper dill cream cheese
½ oz. pecorino romano cheese
½ oz. cherry tomatoes, sliced in half
1 ea. egg, tempered

Method

Oven Temperature: 570-600 degrees

- In a small bowl, combine the cream cheese, heavy cream, capers, and dill. Set aside.
- Flour both sides of the dough ball and gently open the ball by hand to the desired thickness. Generally a 10-oz. dough ball will make a 10-12-in. pizza.
- Drizzle the olive oil and heavy cream over the pizza shell, using the bottom of the ladle to spread the oil and cream outward in a spiral to within a ½-in. of the shell's edge.
- Place the salmon slices evenly on the pizza and top each slice with a dollop of the caper dill cream cheese. Top the pizza with pecorino romano, tomatoes, and crack the egg over the center of the pizza just before loading it into the oven.
- Transfer the pizza onto a large peel and land it in the raw landing zone of the oven. Once the pizza begins to color nicely on the side closest to the flame, [rotate](#) it 180-degrees and move it one pizza length closer to the flame, into the finishing zone.
- Once the side closest to the flame colors, and the top and bottom color of the pizza is balanced, remove the pizza from the oven using a large peel. Transfer the pizza to a cooling screen for about 1 minute to prevent sweating, then move it to a pizza board and slice into pieces. Total bake time will be about 4 minutes.

Garnish with fresh dill, chives, and a wedge of lemon.



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