

# Pumpkin & Salmon Pide

## Ingredients

- 150g fresh salmon (or use smoked salmon if preferred)
- 1 large flat pizza base or Lebanese pide bread base
- 150g La Casa Del Formaggio Full Cream or Reduced Fat Ricotta
- 220g La Casa Del Formaggio Cherry Bocconcini balls
- 150g cooked pumpkin
- Finely chopped red onion
- Sea salt and lemon pepper
- 2 tablespoons of Extra Virgin Olive Oil
- Chopped fresh chive

## Directions

1. Preheat oven to 200C. Brush bread or pizza base with extra virgin olive oil and sprinkle with salt and lemon pepper. Bake for 4 mins or until edges are slightly crisp.
2. In a large bowl, mix together the fresh salmon, cooked pumpkin, raw onion and chopped cheeses. (If using smoked salmon, leave out and drape over pizza after cooking to just heat through) Spread mixture over base and bake for 15 minutes or until brown on top. Decorate with fresh chopped chives

**Serves 4.**