

Mango Salmon Tart



Ingredients:

Pizza dough (for one baking tray), 1 package smoked salmon, 1 package gorgonzola, 1 mango, 200 ml crème fraîche, rosemary, salt, pepper

Preparation:

Roll out the pizza dough and season the crème fraîche with pepper and salt. Spread the dough with the crème fraîche. Top with salmon and mango pieces. Add the gorgonzola. Season with salt, pepper and rosemary. Bake for app. 20-30 minutes at 225°C.

Enjoy!