

Salmon & goat's cheese puff pastry pizza

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,062 kJ / 732 kcal

Fat: **51 g** Protein: **36.4 g**
Carbohydrates: **31 g**

INGREDIENTS

2 portion(s)

1	pack of French pastry
1	egg white
2 tbsp	black cumin
100 g	warm smoked salmon
100 g	goat's cheese
5	eggs
100 g	yoghurt
1 tbsp	mayonnaise
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 pinch	garlic powder
1 pinch	pepper
2 tbsp	chopped dill
1 handful	rocket salad

PREPARATION

Step 1

1 pack of French pastry - **1** egg white - **2 tbsp** black cumin

Unroll the French pastry and fold the edges inward. Brush the entire surface with beaten egg white. Sprinkle the edges with black cumin.

Step 2

100 g warm smoked salmon - **100 g** goat's cheese - **5** eggs

Spread the goat's cheese and salmon pieces on the prepared base, leaving empty wells in which the eggs will be cracked later. Prick the pastry with a fork in these spaces. Bake for 10 minutes at 200 °C, then crack an egg into each well and return to the oven. Bake until the egg whites are set, about 5-7 minutes.

Step 3

100 g yoghurt - **1 tbsp** mayonnaise - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 pinch** garlic powder - **1 pinch** pepper - **2 tbsp** chopped dill - **2 handful** rocket salad

Mix the yoghurt with the mayonnaise, Kikkoman Soy Sauce, garlic, pepper and dill in a bowl.