

Salmon - Cream Cheese - Capers - Red Onion - Cucumbers

Toppings

1. Dough recipe of choice, 7 oz
2. Cream Cheese, 3 oz
3. Seasoned Salmon Filet slices 1/8th to 1/4th inch thick, 4 oz
4. Red Onion slices, 1 1/2 oz
5. Capers, 1/2 oz

6. Cucumbers slices, 1 1/2 oz
7. Lemon wedges garnish, 2



Assembly

1. Form dough into 10 inch round
2. Spread Cream Cheese over round
3. Place Salmon slices
4. Sprinkle Onion over Salmon
5. Sprinkle Capers over toppings

Bake 10-12 minutes at 450 until bread crispy and light golden. Monitor while baking to avoid over cooking Salmon.

6. Place Cucumber slices
7. Garnish with Lemon wedge/s

