

Blackened Salmon Pizza With Roasted Garlic & Wild Mushrooms

5 cloves garlic, peeled
3 tbsp extra virgin olive oil
1/2 cup heavy cream
1 lb Oregon Troll-Caught Salmon
3 cups mozzarella, shredded
1 cup chopped green onion
1 cup wild mushrooms, chopped
3 tbsp Cajun spice
Salt & pepper
Pizza dough

For the garlic

In a pan on low heat sauté the garlic cloves slowly in olive oil until they are caramel in color. Set aside to cool, then chop fine.

For the salmon

Season salmon with salt & pepper and Cajun spices on both sides. Heat all but 1 tbsp of the olive oil in pan until very hot. Add salmon and cook on both sides until dark in color about 6-7 minutes. Take out of pan, drain well and set aside. Let cool and break into pieces. Take out any bones.

For the mushrooms

Rub with olive oil and salt & pepper. Broil in oven or on top of the barbeque until cooked and somewhat limp. Let cool and slice.

For sauce

Add the chopped roasted garlic to a pan until it just starts to sizzle. Add the cream and heat through. Set aside.

To assemble

Add 1/2 the cheese to the dough, then add the mushrooms, salmon, the cream/garlic mixture and the green onions. Cover with the rest of the cheese.

Bake in a preheated oven on 350 degrees for 20-25 minutes or until done.

(Courtesy of Chef Eric Jenkins – OSU Seafood Consumer Center)