

# **Smoked Sugar Cane Cured Ocean Trout & Caper Pizzas**

*(makes 32)*

6 slices (180g) smoked trout (or salmon), chopped coarsely  
2 sheets ready-rolled butter puff pastry  
1 cup (200g) ricotta cheese  
3 teaspoons hot water  
2 tablespoons finely chopped fresh chives  
3 teaspoons horseradish cream  
6 sprigs fresh dill

Preheat oven to very hot. Cut 5.5cm rounds from pastry sheets (you need 16 rounds). Place on lightly oiled oven trays. Bake, uncovered, in very hot oven about 8 minutes or until browned, cool. Split rounds in half.

Combine ricotta and water in medium bowl; stir in chives and cream.

Just before serving, spread ricotta mixture over rounds; top with salmon, capers and dill sprigs.