Pizza with **Boucaniers Mackerel flakes**





4 people | 10 min preparation time | 15-20 min cooking time

All ingredients

2 tins of 80g la belle-iloise Boucaniers mackerel flakes
250 g of pizza dough
200 g tomato coulis
1/4 red pepper
2 balls of mozzarella
1 pinch oregano
30g pine nuts

Steps

1- Preheat the oven to 240 °C (gas mark 8) and put the rack as low as it will go
2- Drain the mozzarella, cut into slices and place on each round
3- Cut the red pepper into small cubes and sprinkle over the pizzas
4- Season with salt and pepper, then sprinkle with oregano
5- Bake for 15 to 20 minutes until the pizzas are golden brown
6- Top with the Boucaniers mackerel crumble, a few pine nuts and basil leaves before serving