



Kaviari Maison

PIZZETTES



RECIPE IDEAS

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Pizzettes

Serves six

Preparation time: 15 minutes

Cooking time: 10 à 12 minutes

Repos : 1 heure

125 g Kaviari Osciètre Prestige caviar · 1 small tub of thick crème fraîche (200 g) · a few sprigs of dill

For the pizza dough:

180 g flour · 100 ml lukewarm water · ½ sachet dried baker's yeast (4 g) · 1 tbsp olive oil · 1 tsp salt

In the bowl of a stand mixer fitted with the dough hook, combine the flour, salt, yeast and olive oil. Mix on low speed, then gradually pour in the lukewarm water.

Knead for 10 minutes, then transfer the dough to an oiled bowl. Cover and leave to rest at room temperature for 1 hour.

Preheat the oven to 200°C.

Place the dough on a floured work surface. Knead briefly by hand, then roll it out to a thickness of 4–5 mm.

Using a round cutter, cut out discs approximately 6 cm in diameter and arrange them on a baking tray lined with baking paper. Prick the dough with a fork and bake the pizzette bases for 10–12 minutes, until golden.

Leave to cool for 5 minutes, then top with crème fraîche and caviar. Garnish with a few sprigs of dill and serve.