Pizza with Arctic Char

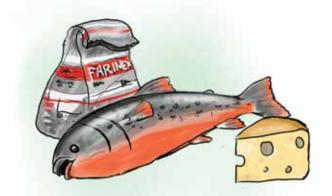
Ingredients for the dough:

 $1\frac{1}{4}$ cups (310 ml) flour

1 tablespoon (15 ml) baking powder

1 teaspoon (5 ml) salt

 $\frac{3}{4}$ (175 ml) lukewarm water



Preparation:

- 1. Combine flour, baking powder and salt into a medium bowl.
- 2. Add the water and stir until the dough holds together and no longer sticks to the sides of the bowl.
- 3. Wash and dry hands.
- 4. Sprinkle flour on a clean and dry work surface.
- 5. Transfer the dough to the floured surface and knead until smooth and elastic. Sprinkle more flour on the surface and roll out the dough with a rolling pin or a glass.
- 6. Transfer the dough to the bottom of an oiled baking sheet or a pizza pan. Fold the edge of the dough.

















Pizza with Arctic Char

Ingredients for the garnish:

Béchamel

2 tablespoons (30 ml) butter 2 tablespoons (30 ml) flour $1\frac{1}{2}$ cups (375 ml) milk



Toppings

1 cup (250 ml)
or 1 can of 213g
1 cup (250 ml)
1 cups (375 ml)

cooked fish, flaked salmon, drained broccoli in pieces grated cheese

Preparation:

- 1. Preheat oven to 400°F. Melt the butter in a medium pot.
- 2. Add the flour and stir. Add the milk and whisk.
- 3. Cook over medium heat, whisking constantly, until thickened and smooth.
- 4. Remove from the heat and add the fish and broccoli.
- 5. Spread the fish mixture evenly over the dough and top with the grated cheese.
- 6. Bake about 25 minutes.

