
Smoked Salmon & Fennel Potato Pizza

2 Tbsp	olive oil	30 mL
1	medium onion	1
2 cups	finely chopped fresh fennel bulb	500 mL
	salt and freshly ground pepper, to taste	
½ cup	white wine	125 mL
3	medium potatoes, peeled	3
½ cup	minced chives or green onion	125 mL
1Tbsp	cornstarch	15 mL
	salt and freshly ground pepper, to taste	
2 Tbsp	olive oil	30 mL
½ lb	smoked salmon, sliced	250 g
2 Tbsp	minced chives or green onion	30 mL
3 Tbsp	sour cream, stirred	45 mL
	freshly ground pepper, to taste	

- 1 Pour oil into a hot fry pan, add onions and fennel, sauté for 5 minutes
- 2 Season with salt and pepper, add wine, lower heat and simmer for 10-15 minutes until vegetables are tender and liquid has evaporated.
- 3 While fennel is cooking, grate potatoes into a clean tea towel, roll towel up and squeeze grated potatoes dry, transfer to a bowl.
- 4 Add chives, cornstarch, salt, and pepper, toss well to mix.
- 5 Heat a large 10"-12 " (25.5 cm – 30 cm) frypan over medium-high heat, add oil then the potato mixture. Using a large spatula, press potatoes down to cover bottom of pan evenly, keep pressing down and cook for 5-6 minutes, until crusty and golden.
- 6 Slide onto a platter, spread with the warm fennel, top with smoked salmon and chives, drizzle with sour cream and finish with lots of freshly ground pepper. Serve immediately.

Preparation time: 10 minutes

Cooking time: 25 minutes

Serves: 4-6