



Westinghouse

Lobster and Gruyere Cheese Pizza Ingredients

Ingredients

- 1 basic pizza dough recipe prepared
- 1 lb cooked lobster meat
- 1 teaspoon olive oil
- 1 lb Gruyere cheese
- 1 lb cream cheese
- 2 tablespoons chopped fresh tarragon
- 1 teaspoon fresh chopped parsley
- 1 teaspoon garlic salt
- 1/2 teaspoon ground black pepper

Directions

1. Preheat your Westinghouse Pizza Express with pizza stone to 400°F.
2. Prepare 1 basic pizza dough recipe, set aside to rise.
3. In a large mixing bowl or your Westinghouse Stand Mixer combine the Gruyere and Cream Cheese with tarragon, parsley garlic salt and pepper. Mix until smooth and forms a soft spread.
4. Roll out your pizza dough into a 10 or 12 inch round, place on your pizza stone with corn meal under it to keep it from sticking. Using a pastry brush coat the pizza with the olive oil and place into the oven. Cook at 400°F for 20-25 minutes until golden brown and crisp. Remove and let cool for 5 minutes.
5. Next spread your cheese spread completely over the surface of the pizza. Slice lobster meat and place onto pizza evenly. Garnish with extra fresh chopped tarragon .

Chef Rick Tip

Try substituting or adding cooked crab meat to the pizza. Even smoked mussels or oyster will add a wonderful twist to this appetizer pizza. You can also make these as mini pizzas by rolling out 3-4 inch rounds instead!

