
KITCHEN CONNAISSEUR

Duck and Watercress Pizza Rolls



These tasty rolls will make you look like a pro! The process is very similar to rolling a jelly roll – although I recommend rolling the dough without the use of silicone paper, as it has a tendency to stick to the pizza dough. If this step prohibits you from making this pizza – just make it the traditional flat style and spread the ingredients over the dough. This pizza can also be made with cooked chicken or turkey.

Makes 4 luncheon size servings or 10 amuse bouche servings.

ingredients

GROUP A

1 cup	Duck breast - cooked and diced in 1/2 - 1" pieces
1/4 cup	Caramelized Onions
1/2 cup	Watercress - fresh, chopped
1 cup, or 8 oz.	Mascarpone cheese
1 whole large	Egg - slightly beaten
1 Tbsp	Herbs for Pasta & Pizza
To taste	Salt - preferably fleur de sel
To taste	Black pepper - freshly ground
2 Tbsp	Parmesan cheese - greshly grated, preferably Parmigiano-Reggiano

GROUP B

1 recipe	Traditional Pizza Dough, made up to step 2 (find this recipe in the Pizza section of our website)
1 Tbsp	Roasted Garlic Olive Oil
1 Tbsp	Parmesan cheese - freshly grated, preferably Parmigiano-Reggiano
1/2 cup (1/2 jar)	Pomegranate Chutney
Sprigs	Watercress

instructions

1. To make the filling: in a bowl, stir the ingredients in group “Group A” together. Place the mixture in a covered container and refrigerate until chilled or overnight.
2. Preheat the oven to 425°F. Grease a baking sheet with Roasted Garlic Olive Oil, or line it with a silpat baking mat.
3. Punch down the dough and roll it out, on a lightly floured surface, to make a 10”x 14” rectangle. Spread the filling evenly over the dough – leaving a small border on all sides. Roll up from the long side to make a firm roll. Seal the edges well. Cut into 8 to 10 slices and arrange them on the greased baking sheet. Cover with a towel and let rise at room temperature for 30 minutes.
4. Sprinkle the parmesan cheese over the top of each roll. Place the baking sheet in the oven, on the lower rack. Bake for 20 minutes or until crisp and golden. Remove from the oven and serve immediately with a sprig of watercress and a tablespoon of Pomegranate Chutney.