#  **POTATO AND ROSEMARY PIZZA**

**Ingredients**

2 cups flour
1/4 cup finely grated parmesan cheese
7g yeast
salt and freshly ground black pepper, to taste
1 cup lukewarm water
1/4 cup olive oil
500g medium desiree potatoes, very finely sliced
1/4 cup rosemary leaves, chopped
1 clove garlic, crushed
½ cup parmesan, shredded

**Method**

1. Preheat oven to 200oC
2. Combine flour, grated parmesan, yeast and seasonings in a large bowl. Make a well in the centre, pour in water and 1 tablespoon oil. Mix to form a soft dough, turn out and knead on a floured surface for 5 minutes until smooth and elastic. Roll dough into a 40cm x 20cm rectangle, place onto a greased baking tray. Cover with lightly buttered plastic wrap and prove in a warm place for 20 minutes until doubled in size.
3. Combine finely sliced potatoes, rosemary, garlic, remaining oil and seasonings.
4. Arrange parmesan shavings over pizza base, and top with potato slices. Bake at 200°C for 30 minutes until potatoes are tender and crust is cooked and golden.