

POTATO AND ROSEMARY PIZZA

PIZZA DOUGH: (X6 for 30 people)

- ½ cup luke warm water
- 2 tsp instant yeast
- ½ tsp sugar
- 2 tbsp olive oil
- 200g plain flour

TOPPING:

- 1 kg waxy potatoes (desiree, nicola)
- 6 spring rosemary
- 6 tbsp olive oil
- salt & pepper
- 100g parmesan cheese

DOUGH

1. Dough- place water, yeast and sugar in a small bowl then mix with a fork and leave for 5-10 mins until it looks frothy.
2. Add olive oil and mix well.
3. Using the scales, weigh the flour, and then place it with the salt in the bowl of an electric mixer.
4. Add yeast mixture and mix for approx 8 mins until smooth ball forms. Knead lightly.
5. Oil inside a large bowl and let rest- cover with a tea-towel. (should double in size)
6. Once raised, tip onto bench and knead briefly. Place back in bowl, cover then let rest until rises again. (Whole process is about 1- 1½ hrs and is called proving.)

TOPPING

7. Preheat oven to maximum.
8. Slice potatoes very thinly.
9. Wash rocket leaves then dry in salad spinner.
10. Wash and de stalk rosemary.
11. Tip potato, rosemary, olive oil, salt and pepper into a bowl then mix well so that all the potatoes are well covered.
12. Grate parmesan cheese.

13. Divide pizza dough into 6, then using a rolling pin roll out pizza bases using extra flour so as dough doesn't stick.
14. Place onto pre- oiled baking trays.
15. Arrange slices of potato evenly over pizza bases. Sprinkle with parmesan.
16. Drizzle some olive oil over pizzas.
17. Bake for 10-15 mins or until golden brown.
18. Once cooked, slice and top with rocket leaves.