

Potato & Rosemary Pizza

Season: Summer/Autumn

Serves: 30 tastes in the classroom or 8 at home

Fresh from the garden: potatoes, rocket, rosemary

This is a classic pizza topping. The potatoes need to be sliced very thinly so that they cook through properly, and this may take some practice (remember your 'bear claw'!). The rocket adds a fresh peppery element to the cooked dish.

Note: If you are using pizza stones, you will first have to assemble each pizza on a light piece of wood (a 'peel') or a baking tray. Turn the baking tray upside down prevent the edges stopping the pizza slipping easily onto the preheated stone.

Equipment:

metric measuring scales and cups 2 vegetable peelers vegetable-slicing gadget such as a mandoline salad spinner clean tea towels kitchen paper large bowl rolling pin 2×28 cm pizza trays, or 2 pizza stones pizza peels or baking trays (if using pizza stones) wide egg lifter large board for serving pizza cook's knife

Ingredients:

2 handfuls of rocket leaves

- 50 g parmesan, shaved with the vegetable peeler
- 3–4 sprigs of rosemary, leaves separated from stems and stems discarded
- 3 medium-to-large potatoes, peeled and thinly sliced

¹/₄ cup extra-virgin olive oil

sea salt and freshly ground black pepper, to taste

1 quantity Basic Pizza Dough

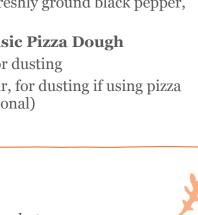
plain flour, for dusting

semolina flour, for dusting if using pizza stones (optional)

What to do:

- 1. Preheat the oven to 200°C.
- 2. If using pizza stones, place them on a rack in the oven to get very hot.
- 3. Prepare all of the ingredients based on the instructions in the ingredients list.
- 4. Rinse the rocket leaves and dry them in the salad spinner.
- 5. Line a dry tea towel with a piece of kitchen paper to absorb any moisture, spread the rocket over the paper and roll the whole lot up like a log. Keep it in the refrigerator until needed.
- 6. Place the sliced potatoes into the large bowl and drizzle with most of the oil.
- 7. Add the rosemary and salt and pepper, then mix together so that all the slices are lightly oiled.







Potato & Rosemary Pizza continued





- 8. Divide the pizza dough into two equal pieces.
- 9. Sprinkle flour on a clean workbench and roll each piece of dough into a thin pizza base about 25 cm in diameter.

If you are using pizza trays:

- 1. Sprinkle flour on the trays, then carefully lay the pizza bases on the trays.
- 2. Arrange the slices of potato on the pizzas, overlapping them.
- 3. Sprinkle most of the parmesan over the top (keep some aside to serve).
- 4. Drizzle the rest of the oil over the pizzas, then place the pizzas in the oven.

If you are using pizza stones:

- 1. Sprinkle flour on the wooden peel or upside-down baking tray. Semolina flour is best for this.
- 2. Carefully lay each pizza base on the floured peel or baking tray.
- 3. Arrange the slices of potato on the pizzas, overlapping them.
- 4. Sprinkle most of the parmesan over the top (keep some aside to serve).
- 5. *Carefully pull out the racks with the very hot pizza stones.
- 6. Without touching them (they are very hot!), sprinkle semolina over the pizza stones. Shake the peel or baking tray and slide each pizza onto the stone.
- **7.** Drizzle the rest of the oil over the pizzas, then slide the rack with the pizzas back into the oven.

To bake the pizzas:

- **1.** Bake the pizzas for 15 minutes or until the edges are very crisp and the cheese is bubbling.
- 2. To get a crispy base on pizzas cooked on pizza trays, ***slide the pizzas off the trays onto the oven rack for the last few minutes**.
- **3.** ***Remove the pizzas from the oven**. Transfer them to the serving board with the wide egg lifter.
- 4. Cut the pizza into slices so there is a slice each for your diners.
- 5. Serve topped with rocket leaves and the remaining parmesan.

* Adult supervision required