

Potato & Rosemary Pizzas

Makes 2 pizzas

<p>Equipment:</p> <p>Metric measuring spoons and cups Bowls – 1 small, 2 large Fork Scales Electric mixer with dough hook Pastry brush 2 tea towels Salad spinner Kitchen paper Oven trays (2) Chopping board Grater Peeler Vegetable slicer (mandoline) Egg lifter Large / small knives</p>	<p>Ingredients:</p> <p><u>Pizza Dough</u></p> <p>1 cup lukewarm water 4 tsp. instant dry yeast 1 tsp. sugar 4 tsp. Extra virgin olive oil, plus extra for greasing 400g plain flour, plus extra for flouring 1 tsp. salt</p> <p><u>Topping</u></p> <p>2 handfuls of rocket leaves 100g parmesan (shaved) 8 x 3cm stalks of rosemary 4 medium – large potatoes ¼ cup extra virgin olive oil</p>
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What to do:

- Preheat oven to maximum and prepare oven trays for baking (lightly grease and dust with flour).
- Roll out the pre-prepared dough to fit the two oven trays and set aside.

Prepare your topping ingredients:

- Strip the rosemary needles from the stalks.
- Shave off pieces of Parmesan using a vegetable peeler or the wide slicer on the grater.
- Peel potatoes. Next, slice or cut them into very thin pieces using a vegetable slicer (mandoline). You may need some adult assistance with this. **Be careful to protect your fingers!*
- Tip the sliced potatoes into a large bowl and drizzle with most of the oil.
- Add the rosemary needles and salt and pepper, and then mix together so that all the slices are lightly oiled.
- Arrange slices of potato on the pizza, overlapping as you go, then sprinkle most of the Parmesan over the potato, keeping some aside.
- Bake the pizza for 15-20 minutes or until the edges are very crusty and the cheese is bubbling.
- While the pizza is cooking, wash and dry the rocket leaves. Set aside.
- To serve, cut the pizzas into squares (check how many servings you need) and top with a handful of the washed rocket leaves and Parmesan shavings.

Prepare the pizza dough for the next group:

- Place the water, sugar and yeast in the small bowl & mix with a fork. Set aside for 5-10 minutes until mixture is frothy. Add 4 tsp. oil and mix well.
- Weigh the flour and add to electric mixer bowl with salt. Add yeast mixture and beat until smooth.
- Cover with a clean tea-towel and set aside in a warm place to 'prove' (rise).