

## Potato and Rosemary Pizzas

Makes 2 pizzas

### Equipment:

Metric measuring spoons and cups  
Bowls – 1 small, 2 large  
Fork  
Scales  
Pastry brush  
2 tea towels  
Salad spinner  
Kitchen paper  
Oven trays (2)  
Chopping board  
Grater  
Peeler  
Egg lifter  
Large / small knives

### Ingredients:

#### Pizza Dough

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

#### Topping

2 handfuls of rocket leaves  
100g parmesan (shaved)  
8 x 3cm stalks of rosemary  
4 medium – large potatoes  
¼ cup extra virgin olive oil

### What to do:

1. Preheat oven to maximum.
2. Roll out the pre-prepared dough to fit the two oven trays and set aside.

### Prepare your topping ingredients:

1. Strip the rosemary needles from the stalks.
2. Shave off pieces of Parmesan using a vegetable peeler.
3. Slice or cut potatoes (skin on) into very thin slices. You may need some adult assistance with this. *\*Be careful to protect your fingers!*
4. Tip the sliced potatoes into a large bowl and drizzle with most of the oil.
5. Add the rosemary needles and salt and pepper, and then mix together so that all the slices are lightly oiled.
6. Arrange slices of potato on the pizza, overlapping as you go, then sprinkle most of the parmesan over the potato, keeping some aside.
7. Bake the pizza for 15-20 minutes or until the edges are very crusty and the cheese is bubbling.
8. While the pizza is cooking, wash and dry the rocket leaves. Set aside.
9. 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:

1. 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.
2. Weigh the flour and add to a large bowl with salt. Add yeast mixture and mix until smooth.
3. Knead the dough for 2 minutes.
4. Cover with a clean tea-towel and set aside in a warm place to 'prove' (rise).