

## Potato and Rosemary Pizzas

Makes 2 pizzas

<p><b>Equipment:</b></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><b>Ingredients:</b></p> <p><u>Pizza Dough</u> 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> 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:

1. Preheat oven to maximum.
2. Roll out the pre-prepared dough to fit the two oven trays and set aside. There is no need to grease the trays. As long as there are no holes in the dough, the pizza should 'pop' off.

### Prepare your topping ingredients:

3. Strip the rosemary needles from the stalks.
4. Shave off pieces of Parmesan using a vegetable peeler or the wide slicer on the grater.
5. Peel potatoes. Next, slice or cut them into very thin slices. It is very important to cut thin slices, or the potato will not cook.
6. Tip the sliced potatoes into a large bowl and drizzle with most of the oil.
7. Add the rosemary needles and salt and pepper, and then mix together so that all the slices are lightly oiled.
8. Arrange slices of potato on the pizza, just overlapping as you go, then sprinkle most of the Parmesan over the potato, keeping some aside.
9. Bake the pizza for 15-20 minutes or until the edges are very crusty and the cheese is bubbling.
10. While the pizza is cooking, wash and dry the rocket leaves. Set aside.
11. 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:

12. 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.
13. 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).