

Potato and Rosemary Pizza

Fresh from the garden: potato, rosemary, rocket

Serves: 4 large pizzas

Equipment:	Ingredients:
Rolling pins	1 batch of pizza dough
Baking trays lined with baking paper	Flour for dusting the bench
Chopping boards	6 medium potatoes, parboiled for around 5 minutes (this step has been done)
Knives	4 large sprigs rosemary
Mixing bowl	Olive oil for drizzling
Dough scraper	Freshly ground salt
Pizza cutter	2 handfuls of rocket leaves for serving (optional)
Serving platters	

What to do:

1. Preheat the oven to 220°C, Baker's function.
2. We are cooking the pizzas today with dough that has been made in the previous session to allow the dough time to prove. Punch down the dough and divide into 4 pieces. Shape into smooth balls and set aside to rest for 20 minutes while you make the topping.
3. Remove rosemary leave from stalk and chop roughly. Add to the mixing bowl with some olive oil and rub together.
4. Peel the potatoes, then slice very thinly. Place in a bowl along with rosemary leaves and olive oil and toss until well coated.
5. Roll out the dough and place onto the baking trays. It may be easier to roll the dough on the baking paper, then transfer to the baking tray
6. Arrange the slices of potato and rosemary leaves on the pizza base in a decorative pattern. Drizzle with a little more oil and sprinkle with a generous amount of salt.
7. Bake on the second bottom shelf of the oven for approximately 15 minutes until golden and crisp.
8. While the pizza is cooking, wash and spin dry the rocket (optional).
9. Cut the pizza into 10-12 slices, depending on the number of diners. Sprinkle with rocket.