



## Potato and rosemary Pizza

**Season:** Summer

**Type:** Main

**Difficulty:** Moderate

**Serves:** 6 at home or 12 tastes in the classroom

**Fresh from the garden:** Potato, garlic and rosemary

**Recipe source:** Stephanie Alexander Kitchen Garden Cooking with kids.

### Equipment:

#### For the pizza dough:

bowls – 1 small, 2 large  
fork  
scales  
metric measuring spoons and cups  
electric mixer with a dough hook  
pastry brush  
pizza tray  
wide egg lifter  
large board for serving pizza  
large knife

#### For the pizza topping:

2 clean, dry tea towels  
kitchen paper  
chopping board  
grater  
peeler  
large knife  
large bowl

### Ingredients:

#### For the pizza dough:

1/2 cup lukewarm water  
2 teaspoons instant dry yeast  
1/2 teaspoon sugar  
2 teaspoons extra virgin olive oil, plus  
extra for greasing  
200 g plain (all-purpose) flour, plus  
extra for flouring  
1 teaspoon salt  
1/2 teaspoon semolina flour (if using  
pizza stone)

#### For the pizza topping:

50 g Parmesan cheese  
3–4 sprigs rosemary  
2 medium-to-large potatoes  
1/4 cup extra virgin olive oil  
salt and freshly ground black pepper,  
to taste

## **What to do:**

### **For the topping:**

- Set oven to maximum temperature.
- Set out the chopping. Dampen a tea towel and place it under the chopping board to prevent it from slipping.
- Shave off pieces of Parmesan using either a grater (if it has a wide slicing option) or a normal potato peeler.
- Pull the rosemary needles from the stalks.
- Peel the potatoes and slice them very thinly using a large knife.
- Tip the sliced potatoes into the large bowl and drizzle with most of the oil.
- Add the rosemary and salt and pepper, then mix together so that all the slices are lightly oiled.
- Scatter some flour on the workbench and roll the dough to form a thin disc about 26 cm in diameter.
- You can assemble the pizza directly onto the tray (again, flour the tray first).
- Arrange the slices of potato on the pizza, overlapping them.
- Sprinkle most of the Parmesan over the potato, keeping some aside.
- Drizzle the pizza with the last of the oil, then place the pizza in the oven.

### **Baking the pizza:**

- Bake the pizza for 15 minutes or until the edges are very crusty and the cheese is bubbling.
- Slip the pizza off the tray onto the rack for the last few minutes, so that you get a really crusty base.
- Once the pizza is done, transfer it to the board using the wide egg lifter.
- Cut the pizza into 8–12 slices.
- Serve topped with remaining Parmesan.

### **Making the dough:**

- Place the water, yeast and sugar in a small bowl, mix with the fork and leave for 5-10 minutes. Watch it become quite frothy.
- Add 2 teaspoons of oil.
- Using the scales, weigh the flour, then place it along with the salt in the bowl of the electric mixer.
- Add the yeast mixture and beat for at least 8 minutes. The dough should look quite smooth.
- Brush the inside of a bowl with a little olive oil, and place dough in bowl.
- Leave dough for at least 1 hour. It should double its size. This process is called proving.
- Tip the risen dough on a workbench and knead briefly.
- Shape into a round ball and return to the same bowl.
- Leave dough for 20 minutes.
- Dough is now ready to be used for pizza.

\* Adult assistance required.