



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.