

POTATO AND ROSEMARY PIZZA

Equipment needed –

Oven trays, garlic crusher, large bowl, grater, scissors, pizza cutter and 3 serving platters.

Ingredients from the Garden –

- 600 grams of cooked potatoes
- 2 garlic clove, peeled and crushed
- 8 x 3cm stalks of rosemary leaves

Ingredients from the Pantry –

- 2 batches of pizza dough
- Extra flour
- 2/3 cup of grated cheese
- ¼ cup olive oil

What to do –

1. Preheat the oven to 200°C.
2. Shape the dough into a round ball and put the dough back into the bowl. Cover it with the tea towel and leave it for at least 20 minutes so it can rise again.
3. While the dough is rising, peel and crush the clove of garlic and set aside.
4. Wash and strip the rosemary needles from the stalks. Cut the needles into small pieces using a pair of scissors.
5. Grate the cheese and set aside.
6. Peel the potatoes and slice them as thinly as you can.
7. Tip the sliced potatoes into a large bowl. Add the crushed clove of garlic, the rosemary and season with salt and pepper.
8. Measure out 1/4 cup of olive oil and drizzle over the potatoes. Mix well until all of the slices are lightly coated with oil.
9. After 20 minutes, divide the dough into 2 equal pieces. Sprinkle some flour over the bench and roll each piece of dough out into a large rectangle to fit the baking trays.
10. Arrange the potato on the pizza, overlapping as you go.
11. Sprinkle the grated cheese over the pizza and cook for 15 minutes or until the edges are very crusty and the cheese is bubbling.
12. Cut the pizza into pieces and divide amongst 3 serving platters.

Serves –

- 25 students.