



# Potato & Rosemary Pizza

**Season:** Summer/Autumn

**Type:** Big Dishes

**Difficulty:** Intermediate

**Serves:** 30 tastes in the classroom  
or 8 at home

**Fresh from the garden:** potatoes, rocket, rosemary

**Recipe Source:** Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

This is a classic pizza topping. The potatoes need to be sliced very thinly so that they cook through properly, and this may take some practice (remember your 'bear claw'!) The rocket adds a fresh peppery element to the cooked dish.

## Equipment:

salad spinner  
tea towels  
kitchen paper  
chopping board  
metric measuring scales and cups  
grater  
peeler  
vegetable-slicing gadget such as a mandoline  
large bowl

## Ingredients:

2 handfuls rocket leaves  
50 g parmesan cheese  
3-4 sprigs rosemary  
3 medium-to-large potatoes  
1/4 cup extra virgin olive oil  
salt and freshly ground black pepper, to taste  
1 quantity **basic pizza dough**

## What to do:

- Rinse the rocket leaves and dry them very gently in the salad spinner.
- Lay the rocket out on a dry tea towel and line it with a long piece of kitchen paper.
- Spread the dry leaves over the paper and roll the whole lot up like a log. Keep the rolled parcel of leaves in the refrigerator until needed.
- 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 the vegetable-slicing gadget.
- 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.





## Potato & Rosemary Pizza continued

### If you are using a pizza tray:

- 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.
- If you are using a pizza tray, drizzle the pizza with the last of the oil, then place the pizza in the oven.

### If you are using a pizza stone:

- Place the pizza stone on a rack in the oven to get very hot.
- You will first have to assemble the pizza on a light piece of wood – called a peel – or an upside-down baking tray (you don't want any edges that could prevent the prepared dough slipping easily onto the preheated stone). Flour the tray first.
- Place the rolled-out pizza dough onto either the floured pizza tray or wooden peel (or an upside-down baking tray) – whichever you are using.
- Arrange the slices of potato on the pizza, overlapping them.
- Sprinkle most of the parmesan over the potato, keeping some aside.
- **\*Carefully pull out the rack with the very hot pizza stone.**
- Being careful not to touch the hot pizza stone, scatter the pizza stone with semolina, then firmly shake and slide the pizza from the wooden peel or baking tray onto the stone, and drizzle with the last of the oil.

### Baking the pizza:

- Bake the pizza for 15 minutes or until the edges are very crusty and the cheese is bubbling.
- If you are using a pizza tray, you may want to 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 slices so there is a slice each for your diners.
- Serve topped with a handful of the washed rocket leaves and remaining parmesan.

