Potato & rosemary pizza

Season: spring
Type: main dish
Difficulty: medium
Serves: 25 tastes
Recipe source: Peta Heine

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Boards</td>
<td>10 potatoes</td>
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<tr>
<td>Knives</td>
<td>1 cup EVOO</td>
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<tr>
<td>Mortar and pestle</td>
<td>1 clove garlic</td>
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<tr>
<td>Pastry brushes</td>
<td>1 teaspoon salt</td>
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<tr>
<td>Tin foil</td>
<td>2 sprigs rosemary</td>
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<td>1 portion pizza dough</td>
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What to do:

1. In a mortar and pestle add a teaspoon of salt and the clove of garlic and grind to a paste
2. Add the rosemary leaves and grind again into a paste
3. Then add the EVOO and combine well
4. Finely slice all the potatoes into thin rounds
5. Roll out the pizza dough
6. Heat up the pizza stone
7. Put the pizza dough onto the hot pizza stones and then work quickly topping the pizza
8. Brush the rolled out dough with the rosemary & garlic oil
9. Place a layer of potatoes on the pizza and brush the top lightly with the oil
10. Sprinkle with salt and cook until golden and bubbling
11. Cut into small portions and keep warm on a plate covered with tin foil while you cook the rest

Volunteer Notes:

Once the dough is on the hot pizza stone you need to work really quickly getting the toppings on the pizza and into the oven