

POTATO, OLIVE & ROSEMARY PIZZAS

Source: BBC Good Food-modified by Angel Munro



EQUIPMENT/ UTENSILS	INGREDIENTS
Chopping Board x3	500g of potatoes, par boiled (already done for you) & thinly sliced.
Santoku Knife x2	3 tbsp olive oil
Bread knife/pizza cutter	2 cloves of garlic
Paper towel	1 tsp of salt
2 Rolling pins	5 sprigs rosemary
Measuring spoon – 1Tbsp	6 sprigs of sage
3 pizza trays	3 x pizza dough
2 spatulas	60g parmesan
1 flexible turner	100g of mozzarella
6 serving plates	6 Handfuls of rocket to garnish
semolina flour	Salt and pepper

METHOD: WHAT TO DO

1. Pre heat oven to 240°C.
2. Knock back the **dough** by punching it to remove air and divide into 3 balls. Cover the dough balls with tea towel and leave to prove for 10 minutes.

TOPPING

3. Slice potatoes really thinly.
4. Remove rosemary leaves from stems.
5. Remove sage leaves from stems.
6. Peel garlic and crush in garlic presser.
7. Tip potatoes into a bowl with the olive oil and rosemary and garlic and a tsp of salt. Mix together well so that the potatoes are completely coated in the oil.
8. Using a rolling pin **roll dough out on a floured surface until you have 3 very thin (3mm thick), 25cm-diameter pizza bases.**
9. Lightly **flour** 3 pizza trays with semolina flour.
10. Carefully **transfer dough** to the lightly floured pizza trays.
11. Scatter bases with parmesan cheese
12. Arrange the potato mixture on top.
13. Top with sage and mozzarella.
14. Season with salt and pepper
15. **Bake for 8-10 minutes** until cheese has melted and the pizza bases are crisp and lightly golden around the edges.

**NB: VOLUNTEER TO PLACE TRAYS IN OVEN
AND REMOVE TRAYS FROM OVEN PLEASE**
16. **Remove pizza from pizza trays and place on large chopping board and top with rocket.**
17. Using a **bread knife/pizza cutter** cut each pizza into 12 pieces and divide between 6 serving plates.