

## Potato and Rosemary Pizza

**Season:** Autumn

**Type:** Main

**Serves:** 32 tastings

**From the garden:** Rosemary

**Class focus:** Kneading pizza dough & rolling it out  
& slicing potatoes



Equipment:	Ingredients:
Kitchen Aid mixer Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 1 Rolling pin x 2 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 2 Serving plate x 5 Kitchen tong x 5	<i>Pizza Dough:</i> 640g baking flour 2 teaspoons yeast 1 ½ teaspoons salt 2 teaspoons olive oil 420g warm water (150g boiling water & 270g cold tap water)  <i>Topping: <b>(share between 2 pizzas)</b></i> 2 potatoes (thinly sliced using slicer on grater box) 2 tablespoons olive oil 4 sprigs rosemary (leaves only & finely chopped) ½ teaspoon salt 2 cups grated cheese  Polenta to sprinkle on the baking trays

### What to do:

1. Heat oven to 220C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the *Pizza Dough* ingredients in a large mixing bowl, use a wooden spoon to mix, then use your hand to knead the dough until it comes together to form a ball.
4. Put the dough in the Kitchen Aid mixing bowl fitted with a dough hook, knead on speed 2 for 5 minutes.
5. Turn the dough out onto a lightly floured bench, divide the dough into 2 equal pieces for making 2 pizzas.
6. Sprinkle the baking trays with polenta.
7. Use a rolling pin, slightly roll out each piece of dough then transfer to the baking tray and stretch the dough out to fit the size of the tray.
8. Combine all the *Topping* ingredients in a small mixing bowl.
9. Divide the topping into 2 portions and spread a portion on each pizza.
10. Bake pizzas in lower rack of the oven for 12 minutes or until edges are golden.
11. Cut pizza into 16 pieces per tray and serve into 5 large serving plates.

**Note:** To save time, start by making the pizza dough first.