



Rosemary Potato Pizza



Season: Summer/Autumn

Serves: 30 tastes in the classroom or 8 at home

Rosemary—immune booster, pain reliever, digestion soother, reduces anxiety and lifts mood.

Potato—more potassium than banana, Vitamin B6, high in fibre and antioxidants.

Fresh from the garden: potatoes, rocket, rosemary

Equipment:

metric measuring scales and cups
2 vegetable peelers
vegetable-slicing gadget such as a mandoline
salad spinner
clean tea towels
kitchen paper
large bowl
rolling pin
2 × 28 cm pizza trays, or 2 pizza stones
pizza peels or baking trays (if using pizza stones)
wide egg lifter
large board for serving pizza
cook's knife

Ingredients:

- 2 handfuls of rocket leaves
- 50 g parmesan, shaved with the vegetable peeler
- 3–4 sprigs of rosemary, leaves separated from stems
- 3 medium-to-large potatoes, peeled and thinly sliced
- ¼ cup extra-virgin olive oil
- sea salt and freshly ground black pepper, to taste
- 1 quantity Basic Pizza Dough or puff pastry
- plain flour, for dusting

What to do:

1. Preheat the oven to 200°C.
2. If using pizza stones, place them on a rack in the oven to get very hot.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Rinse the rocket leaves and dry them in the salad spinner.
5. Line a dry tea towel with a piece of kitchen paper to absorb any moisture, spread the rocket over the paper and roll the whole lot up like a log. Keep it in the refrigerator until needed.
6. Place the sliced potatoes into the large bowl and drizzle with most of the oil.
7. Add the rosemary and salt and pepper, then mix together so that all the slices are lightly oiled.
8. Spread potato, rocket and rosemary evenly over base.
9. Sprinkle with parmesan cheese
10. Bake for 15 minutes