

Potato and Rosemary Pizza

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ 1 quantity of Basic Pizza dough
- ☐ 3 medium-large potatoes, peeled and thinly sliced
- ☐ 3-4 sprigs of rosemary, leaves separated and stems discarded
- ☐ ¼ cup extra-virgin olive oil
- ☐ 50g parmesan, shaved with vegetable peeler
- ☐ plain flour, for dusting
- ☐ salt & freshly ground pepper, to taste

Equipment:

- ☐ metric measuring scales, spoons and cups
- ☐ chopping board
- ☐ cook's knife
- ☐ peeler
- ☐ mixing bowls
- ☐ fork
- ☐ pastry brush
- ☐ grater
- ☐ pizza trays
- ☐ electric mixer with dough hook

Method:

1. Preheat oven to 200C.
2. Prepare all ingredients based on the instructions in the ingredients list.
3. Place the sliced potatoes into a large bowl and drizzle with most of the oil.
4. Add the rosemary and salt and pepper, then mix together so that all the slices are lightly oiled.
5. Divide the pizza dough into two equal pieces.
6. Sprinkle flour on a clean workbench and roll each piece of dough into a thin pizza base about 25cm in diameter.
7. Sprinkle flour on the pizza trays, then carefully lay the pizza bases on the trays.

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8. Arrange the slices of potato on the pizzas, overlapping them in a circular pattern.
9. Sprinkle most of the parmesan over the top. Keep some aside to serve.
10. Drizzle the rest of the oil over the pizzas, then place in the oven.
11. Bake the pizzas for 15 minutes or until the edges are very crisp and the cheese is bubbling.
12. ***Remove the pizzas from the oven.** Transfer to a serving board and cut into slices so there is a slice for each student.
13. Served topped with the remaining parmesan.

***Adult supervision required.**