

Potato and Rosemary Pizza

Makes: 3 pizzas

Preheat oven to 230°C

Preparing the potatoes for topping:

1. Set up food processor with slicing blade
2. Allow approximately 2 potatoes for each pizza
3. Wash 6 potatoes and if too wide to fit through food processor chute, cut in half lengthways. Slice
4. 4. Put sliced potatoes into a saucepan and cover with water. Bring to the boil
5. Place a colander in the sink and tip potatoes into drain. Cool with running water and drain thoroughly. Place in a bowl and set aside

To make 3 pizzas:

1. Run your fingers down 3 stalks of rosemary to remove needles. Chop with mezzaluna and set aside in a small bowl
2. Line 3 baking trays with baking paper
3. Cut dough ball into 3 equal pieces
4. Lightly dust bench top with flour
5. Roll each dough ball to form a thin disc about 26cm diameter
6. Place each disc on a paper-lined baking tray

Topping the pizzas:

1. Sprinkle each pizza with 160g grated pizza cheese
2. Cover cheese by arranging overlapping slices of potato in a circular fashion
3. Sprinkle with chopped rosemary and salt
4. Drizzle surface with olive oil
5. Carefully place each tray in preheated oven
6. Cook till edges are golden and crusty and cheese is bubbling