

Potato, rosemary and rocket pizza

Difficulty: Easy

Type: Main, lunch or dinner

Allergy advice: Gluten

Serves: Approx. 8 medium sized pizza's

From the garden: Potatoes, rosemary and rocket

Source: SAKG foundation

<u>Equipment</u>	<u>Ingredients</u>
Chopping boards and mats Cooks knives Peelers Large mixing bowl Salad spinner Coarse graters	8 medium sized pre-made pizza bases 4 medium sized potatoes 2 handfuls rocket leaves 1 small handful of rosemary 2 Tbsp. extra virgin olive oil 50 grams' parmesan cheese 100 grams' mozzarella cheese Salt and freshly ground black pepper

What to do:

1. Thoroughly rinse the rocket leaves and dry them in the salad spinner, set them aside until later.
2. Wash and peel the potatoes then slice them as thinly as possible. For this you may use a peeler or the side of a grater to achieve very thin slices. Place the potatoes into a large mixing bowl.
3. Wash rosemary, dry and pull the rosemary needles away from the stalks. Now place them into the mixing bowl with the potatoes.
4. Drizzle the olive oil over the potatoes and rosemary and season with salt and pepper. Now use your hands to mix the potatoes making sure all the slices are lightly oiled.
5. Shave the parmesan and combine with grated mozzarella.
6. Now assemble the pizzas. Arrange the slices of potato on the pizza covering the entire pizza base up to 2-3 cm away from the edge.
7. Sprinkle some cheese on top and place the pizzas in the oven, approximately 2 or 3 at a time.
8. Once cooked drizzle a little of the mixed herb pesto on top of the pizza and scatter on a few rocket leaves.
9. Slice and serve!

