



Pizza Bianco

Serves 24 - 30 tastes

Source: Adapted from - Stephanie Alexander – Kitchen Garden cooking with kids



Ingredients

Dough

1 cup lukewarm water
3 teaspoons instant dry yeast
4 teaspoons olive oil
400 grams bakers flour
1 teaspoon salt

Topping

Salt and pepper
4 medium potatoes
4 x 4cm stalks of rosemary
¼ cup olive oil
½ cup shaved Grana Padano cheese

Equipment

Chopping board
Bread knife
Measuring cups and spoons
Mixing bowl x 2
Vegetable peelers

Baking trays x 2

What to do:

- Make dough by combining all ingredients. Bring the dough together into a ball and knead for a few minutes or until it is soft and elastic. Then place dough in an oiled bowl covered with cling wrap or a clean tea towel
- Allow dough to prove (rise) for one hour (or overnight in the fridge).
- Preheat oven to 200 degrees.
- Knock back the dough, gently knead a few times. Divide the dough in ½
- Roll each piece of dough into a rough circle about 5mm thick, place each circle on a lightly oiled baking tray. Push and stretch it with your hands to fill the tray. Rest the dough while you make the topping.
- Make the topping by removing the rosemary leaves from their stalks, add them to a mixing bowl. Add the olive oil to the leaves
- Remove the peel from the potatoes, and discard. Using the potato peeler, continue to peel thin strips of potato, until you can peel no longer. Add the potato to the olive oil and rosemary. Stir so the oil coats the potato.
- Using a clean peeler, shave the cheese into crumbly strips
- Evenly spread the potato and rosemary mix onto the pizzas, top with cheese
- Bake for 15-20 minutes or until it is golden and crusty. Slice and serve.