



Potato & Rosemary Pizza continued

If you are using a pizza tray:

1. You can assemble the pizza directly onto the tray (again, flour the tray first).
2. Arrange the slices of potato on the pizza, overlapping them.
3. Sprinkle most of the parmesan over the potato, keeping some aside.
4. Drizzle the pizza with the last of the oil, then place the pizza in the oven.

If you are using a pizza stone:

1. Place the pizza stone on a rack in the oven to get very hot.
2. You will first have to assemble the pizza on a light piece of wood – called a peel – or an upside-down baking tray (you don't want any edges that could prevent the prepared dough slipping easily onto the preheated stone). Flour the tray first.
3. Place the rolled-out pizza dough onto the wooden peel (or an upside-down baking tray) – whichever you are using.
4. Arrange the slices of potato on the pizza, overlapping them.
5. Sprinkle most of the parmesan over the potato, keeping some aside.
6. **\*Carefully pull out the rack with the very hot pizza stone.**
7. Being careful not to touch the hot pizza stone, scatter the pizza stone with semolina, then firmly shake and slide the pizza from the wooden peel or baking tray onto the stone, and drizzle with the last of the oil.

Baking the pizza:

1. Bake the pizza for 15 minutes or until the edges are very crusty and the cheese is bubbling.
2. If you are using a pizza tray, you may want to slip the pizza off the tray onto the rack for the last few minutes, so that you get a really crusty base.
3. Once the pizza is done, transfer it to the chopping board using the wide egg lifter.
4. Cut the pizza into slices so there is a slice each for your diners.
5. Serve topped with a handful of the washed rocket leaves and remaining parmesan.

\* Adult supervision required