



Potato & Rosemary Pizza

Season: Summer/Autumn

Serves: 30 tastes in the classroom
or 8 at home

Fresh from the garden: potatoes, rocket, rosemary

Recipe Source: Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

This is a classic pizza topping. The potatoes need to be sliced very thinly so that they cook through properly, and this may take some practice (remember your 'bear claw'!). The rocket adds a fresh peppery element to the cooked dish.

Equipment:

salad spinner
clean tea towels
kitchen paper
metric measuring scales and cups
grater
vegetable peeler
vegetable-slicing gadget such as a mandoline
large bowl
2 pizza stones, or 2 × 28 cm pizza trays
pizza peels or baking trays
(if using pizza stones)
wide egg lifter
large board for serving pizza
cook's knife

Ingredients:

2 handfuls of rocket leaves
50 g parmesan cheese, shaved
3–4 sprigs of rosemary
3 medium-to-large potatoes, peeled
and thinly sliced
¼ cup extra-virgin olive oil
salt and freshly ground black pepper,
to taste
1 quantity **Basic Pizza Dough**
flour, for dusting
semolina, for dusting

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Rinse the rocket leaves and dry them very gently in the salad spinner.
3. Lay the rocket out on a dry tea towel and line it with a long piece of kitchen paper to absorb any moisture.
4. Spread the dry leaves over the paper and roll the whole lot up like a log. Keep the rolled parcel of leaves in the refrigerator until needed.
5. Shave off pieces of parmesan using either a grater (if it has a wide slicing option) or a normal potato peeler.
6. Pull the rosemary needles from the stalks.
7. Place the sliced potatoes into the large bowl and drizzle with most of the oil.
8. Add the rosemary and salt and pepper, then mix together so that all the slices are lightly oiled.
9. Scatter some flour on the workbench and roll the dough to form a thin disc about 26 cm in diameter.

