

# Potato and Rosemary Pizza

**From our garden:** rosemary

**NOTES TO STUDENTS:** The pizza dough has been made for you. You need to make 4 pizzas for today to serve with the salad.

**NOTES TO VOLUNTEER:** Please supervise the use of the mandolin, pizza cutter and ovens.

## **Equipment – for the pizza topping**

- salad spinner
- 2 clean, dry tea towels
- chopping board
- small knife
- grater
- peeler
- mandolin - vegetable-slicing gadget
- large bowl
- egg slide
- pizza cutter

## **Ingredients – for the pizza topping**

- Handfuls rocket (arugula) leaves
- 100 g Parmesan cheese
- 8 sprigs rosemary
- 5 medium-to-large potatoes
- 1/2 cup extra virgin olive oil
- salt and freshly ground black pepper

## **What to do**

### ***To prepare the topping:***

- Rinse the rocket leaves and dry them very gently in the salad spinner.
- Lay the rocket out on a dry tea towel and roll the whole lot up like a log.
- Keep the rolled parcel of leaves in the refrigerator until needed.
- Shave off pieces of Parmesan using either a grater (if it has a wide slicing option) or a normal potato peeler.
- Pull the rosemary needles from the stalks.
- Peel the potatoes and slice them very thinly using the mandolin.
- Tip the sliced potatoes into the large bowl and drizzle with most of the oil.
- Add the rosemary and salt and pepper, and then mix together so that all the slices are lightly oiled.

***For today, the group making the dough has prepared the pizza bases for you.***

### ***To prepare the pizza base:***

- Preheat oven to 220°C.
- Roll out the dough on a lightly floured surface to fit the pizza tray.
- Lightly flour the pizza tray.
- Place the dough on top of the trays.

### ***To assemble the pizza:***

- Arrange the slices of potato on the pizza, overlapping them.
- Sprinkle most of the Parmesan over the potato, keeping some aside.
- Drizzle the pizza with the last of the oil, and then place the pizza in the oven.
- Bake the pizza for 15 minutes or until the edges are very crusty and golden.
- Once the pizza is cooked, transfer it to the chopping board using the wide egg slide.
- Cut the pizza into 8 slices using the pizza cutter.
- Serve topped with a handful of the washed rocket leaves and remaining Parmesan.