



# POTATO & ROSEMARY PIZZA

<b>Season</b>	Any
<b>From the garden</b>	Potatoes, fresh herbs
<b>Type</b>	Main
<b>Difficulty</b>	Medium
<b>Serves</b>	4-6 adults as a side dish / 25-30 tastes in the classroom
<b>Recipe source</b>	Sarah James, adapted from Lynda Balslev at <a href="http://www.tastefoodblog.com">www.tastefoodblog.com</a>

---

## Equipment

- chopping boards
- chef's knives
- medium saucepan
- medium bowls
- measuring spoons
- mixing spoon
- colander
- for oven: 2 pizza stones or 4 baking trays
- for pizza oven: a pizza peel

## Ingredients

- 2 lots of pizza dough
- 1 large or 2-3 smaller potatoes
- 2 garlic cloves
- 1 bunch greens or a mixture of greens
- fresh herbs of your choice
- one rosemary sprig about 20cm long
- sea salt or plain salt
- extra virgin olive oil
- freshly ground black pepper




---

## How to make it

1. Preheat the oven to 220 degrees Celsius. Place either the pizza stones or two baking sheets inside to get hot.  
Or heat up a wood fired pizza oven for one hour until very hot.
2. Scrub any dirt off the potatoes and slice them very thinly (about ½ cm thick).
3. Bring a pot of water to the boil and add a teaspoon of salt and the potatoes. Parboil (partly cook) the potatoes for 3-5 minutes or until barely fork-tender and not falling apart.
4. While the potatoes are cooking, pick the rosemary leaves from the stem; put the stem into the compost and set the leaves aside.
5. Strain the potatoes in a colander (A) and place in a large bowl. Drizzle potatoes with olive oil and sprinkle with just a pinch of salt. Toss gently.
6. Chop the leafy green vegetables and herbs (except rosemary) until very fine, almost like a pesto. Chop the garlic finely as well.
7. Combine the finely chopped leafy greens and garlic with 2 tablespoons of olive oil and 1 tsp salt in a medium sized bowl.

8. Roll out the two lots of pizza dough so they are just a little bit smaller than the pizza peel or baking sheet.
9. Sprinkle the finely chopped greens and garlic mixture over the top of the dough. Top with a single layer of potatoes. Sprinkle one tablespoon rosemary leaves over each pizza. Bake in the wood fired oven for 2-3 minutes, or on the pizza stone in the oven until crust is golden brown, about 10-15 minutes. If you don't have a pizza stone slide the baking sheet with the pizza on it onto the preheated baking sheet. (A)
10. Drizzle with about 1 teaspoon of olive oil, and grind over a little black pepper before cutting and serving while hot.

## NOTES

-  This pizza looks especially beautiful with a mix of colourful Maori potatoes (taewa) such as Urenika/Tutaekuri, Te Maori, and Kowiniwini. With delicious fresh herbs and tasty potatoes, it doesn't even need cheese!
-  If you need to make a gluten-free pizza base for your Garden to Table session check out our tried and tested recipe that uses Cauliflower {hyperlink:  
<http://www.gardentotable.org.nz/resources/kitchen/recipes/Cauliflower-Flat-Bread.pdf> }
-  A = requires adult supervision