## Rosemary and potato pizza

### Ingredients from OUR garden:
- Potatoes – 3 medium
- Rosemary – 3 stalks
- Rocket – 4 stalks

### Other ingredients:
- Flour – 200g
- Yeast – 2 tsp
- Sugar – 1/2 tsp
- Olive oil – 2 tsp for dough
- Olive oil – ¼ cup for potatoes
- Warm water – ½ cup

### Equipment needed:
- Bowls – 1 small, 1 large, 1 glass
- Fork
- Kitchen scales
- Measuring cups – ½, ¼
- Measuring spoon – ½ tsp, 1 tsp
- Rolling pin
- Oven tray
- Wide egg flipper
- Wooden spoon
- Chopping board
- Grater
- Peeler

### Method:

#### DOUGH:
1. Measure 2 tsp yeast, ½ tsp sugar and ½ cup warm water into small bowl.
2. Mix with fork. Leave for 5 minutes.
3. Weigh 200g of flour, put into large plastic bowl. Add 1 tsp salt.
4. Add 2 tsp of olive oil to the wet mix. Stir. Then add wet mix to dry mix.
5. Combine with wooden spoon. Knead dough on bench for 1 minute.
   (1 hour if at home)

#### TOPPING:
7. Pre heat oven to highest setting.
8. Grate 50 g Parmesan cheese on large side of grater.
9. Peel 3 medium (or 2 large) potatoes. Slice potatoes very thin.
10. Take off the needles (leaves) of the rosemary.
11. Wash and tear the rocket leaves.
12. Put the potatoes into a bowl. Measure ¼ cup olive oil and put on potatoes. Stir.
14. Knead the dough for a minute. Roll out the pizza dough, from insides to outer edge. To fit rectangle oven tray.
15. Sprinkle flour on oven tray. Place pizza base on oven tray.
16. Spread potato and rosemary over pizza.
17. Sprinkle most of the cheese over pizza.
18. Bake for 15 minutes or until edges are golden. Remove CAREFULLY with oven mitts.
19. Sprinkle rest of cheese and rocket leaves.

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**Focus keeper:**

**Quiet Captain:**

**Materials Monitor:**