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 220ºC.
- 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.