



## Rosemary & Potato Pizza

### What to collect

Ingredients	Equipment
6 tablespoons pizza sauce	pizza tray
4 potatoes, cooked	grater
1 small handful fresh rosemary leaves	juicer
1 teaspoon thyme tips	chopping board
extra virgin olive oil	
lemon juice	
salt/pepper	
50g mozzarella, grated	
1 quantity pizza dough	

### What to do

1. Smear the tomato sauce evenly over the pizza base.
2. Slice the potatoes thinly and toss in a bowl with the rosemary, thyme, a good splash of olive oil, a squeeze of lemon juice and a pinch of salt/pepper.
3. Scatter the potato mixture over the pizza base and scatter the grated mozzarella in all the gaps.
4. Cook until crisp and golden.