

# Potato and Rosemary Pizza

Wine Pairing: LV Shiraz/  
Cabernet Sauvignon  
Serves: 8

Prep Time: 30 min  
Cooking Time: 8 Min

## Instructions

- 1:**  
Using electric mixer with dough hook, add all dry ingredients and turn on. Slowly add warm water until combined and beat slowly for 5 minutes. Turn out onto dry surface dusted with flour and knead for a further 3 minutes. You can use dough immediately.
- 2:**  
Divide dough into 4 balls and roll out on to oven trays coated with olive oil. Heat oven to 220°C.
- 3:**  
Toss potatoes, with olive oil, salt, pepper and rosemary.
- 4:**  
Drizzle pizza bases with a little extra virgin olive oil. Lay slices of potato just overlapping on dough and cook in the oven for 15 minutes.
- 5:**  
Slice and serve immediately.

## Notes

Use wood fire oven if available and cook until base is golden brown.

## Ingredients

### DOUGH

5 cups strong flour  
1 heaped tsp dried yeast  
20g cooking salt  
500ml warm water

### TOPPINGS

White potatoes  
Thinly sliced

Bunch of rosemary  
Leaves pulled

Extra virgin olive oil  
Sea salt  
Cracked black pepper  
1 cup extra virgin olive oil

