

# Rosemary & potato pizza

(kids version)



CHEF+TEACHER  
**CAT CLARKE**  
plant+grow+learn

**DIFFICULTY:** Easy (Adult supervision)

**SERVES:**

**SEASON:** All year round

**PREP TIME:** 15 minutes

**COOKING TIME:** 25 minutes

**SUBSTITUTES:** You can add chicken, ham, pineapple, all types of cheeses, cap-sicum, spinach, egg, zucchini, mushroom

## **EQUIPMENT:**

Knife  
Chopping board  
Bowls  
Pizza tray or oven tray  
Oven

## **INGREDIENTS:**

Pizza dough ( you can use pita breads, scone dough mix, pre made pizza bases, home made pizza dough)  
Tomato relish, pizza sauce or basil pesto  
4 potatoes  
2 sprigs of rosemary  
50gm mozzarella  
50gm tasty cheese  
50gm of extra cheese  
Salt and pepper

## **METHOD:**

- Put an apron on, wash your hands, and collect your ingredients and equipment.
- Turn the oven on too 200 deg.
- Roll out your dough and place on the pizza tray.
- Choose your sauce and spread evenly around the pizza, right to the edges.
- Slice the potatoes thinly, and spread evenly over the pizza.
- Pull the leaves from the rosemary and sprinkle over the pizza.
- Sprinkle the cheese on top, add more if you want (I always do).
- Season with Salt and Pepper, you can add lemon rind and other herbs at this stage.
- Place in the oven and baked until slightly brown on top. Be careful when you take out from the oven ( you may want to get your adult to help) let it sit for a few minutes, then cut. Then eat. Well done super chef.