

Pizza con le patate (Rosemary Potato Pizza)

Crust

2 ½ cups) flour, plus extra
1 ½ teaspoon salt
5 teaspoon active dry yeast
1 cup warm water
Olive oil

Topping

1 ½ medium potatoes
8 ounces fresh mozzarella
2 sprigs fresh rosemary
1-2 cloves of finely minced garlic (optional)
Salt, Ground black pepper, Olive oil



* If possible, use Italian type 00 flour, such as King Arthur Italian Style flour

Mix the flour and salt in a medium mixing bowl. In a separate container, add the yeast to the warm water and stir until it's fully dissolved. Make a well in the center of the flour mixture. Slowly pour the water and yeast in, and stir with a wooden spoon until the flour is well mixed. The dough will probably be sticky. Turn the dough out onto a smooth, well-floured work surface. Mix the dough by hand, incorporating more flour as needed to keep it from sticking. Knead by hand for 10 minutes, until the dough is smooth and stretchy.

Clean the bowl you mixed the dough in and drizzle olive oil inside it. Gather the dough into a ball and place it in the bowl, rotating it so that it becomes coated with oil on all sides. Cover with plastic wrap, and set in a warm location to rise for one hour.

To prepare the toppings, drain the mozzarella and grate it through the largest holes of a grater. Wash the rosemary and remove the leaves from the stems. Peel and slice the potatoes very thinly, e.g., using a vegetable slicer at 1/16th inch. Rub a thin layer of olive oil on the bottom of a 9×13 inch baking pan. Preheat oven to 350° F, 180° C.

When the dough is ready, turn it out onto a lightly floured work surface. Punch it down and stretch it into a rectangular shape. Place it on the baking tray and, using your fingers and the heel of your hand, press it evenly into the baking pan, working it towards the edges and corners while maintaining a consistent thickness.

Layer the potato slices over the entire surface of the pizza, overlapping the slices only slightly at the edges. Sprinkle the mozzarella evenly, add the garlic (if using), salt and pepper liberally, and sprinkle with rosemary leaves. Thinly drizzle with olive oil. Bake at 350° F for about 20-25 minutes, until the mozzarella and the crust turn golden brown.

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