

potato, caramelised onion and rosemary pizza

Equipment:

knife, chopping board, measuring cup and spoon

Ingredients:

pizza dough

a drizzle of olive oil

about 400gm boiled potatoes

around 1 cup caramelised onions

1 tspn murray river salt

2 TBLSPNS young rosemary leaves, chopped

mozzarella cheese, grated

1/2 cup finely grated parmesan cheese, plus extra to serve

method

-Hot oven 200-220c

Slice the potatoes thinly. Spread the caramelised onion evenly on top of pizza base. Top with the mozzarella then potato, rosemary and parmesan. Drizzle the pizza with oil and sprinkle with salt and pepper. Bake in oven for 15 -20 minutes. Slide off tray onto oven rack to cook for 5 minutes to crisp base (optional).

To serve, sprinkle with a little extra parmesan and slice.

Donna Hay