



Pizza con le patate (Rosemary Potato Pizza)

Ingredients

for one 9x13 in pan

Pizza crust

320 grams (2 and 1/2 cups) flour*, plus extra.
8 grams (1 and 1/2 tsp.) salt
20 grams (5 tsp) active dry yeast
250 ml (1 cup) warm water
olive oil

Potato Pizza Topping

1 and a half medium potatoes
1 tub of fresh mozzarella (226 grams, 8 ounces)
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, found in specialty stores and online vendors. We use [King Arthur Italian Style flour](#).

Directions

Mix the flour and salt in a medium mixing bowl. In a separate container, add the yeast to the warm water. Stir until the yeast is 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.

While the dough rises, prepare your toppings. Drain the mozzarella and grate it through the largest holes of a grater. Wash the rosemary and pull the leaves off of the stems. Peel the potatoes and slice them very thinly. We use a vegetable slicer at 1/16th inch to help achieve thin, regular slices. Rub a thin layer of olive oil on the bottom of a 9x13 inch baking pan. Preheat the 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 over the top of the pizza. If you choose to use garlic, add it now. Salt and pepper liberally, and then toss the rosemary leaves on top. Complete your pizza with a thin drizzle of olive oil on top.

Bake at 350° F, 180° C for approximately 20-25 minutes, until the mozzarella browns and the crust turns golden brown.

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