Potato and Rosemary Pizza with Rocket Leaves

Difficulty: Easy

Fresh from the garden: Potato, rosemary, rocket

Recipe source: Recipe adapted from 'Kitchen Garden cooking with Kids', Stephanie Alexander

Equipment:
- Baking trays
- Salad spinner
- Chopping board
- Peeler
- Knives
- Large Bowl

Ingredients:
- 3 Pizza Bases
- Rocket leaves (3 handfuls)
- Parmesan cheese
- 6 sprigs rosemary
- 3 large potatoes
- 1/4 cup extra virgin olive oil
- Salt and freshly ground pepper

What to do:

Preheat oven to 180 C. Line 3 oven trays with baking paper.

Rinse the rocket leaves and dry them in the salad spinner. Tear into bite size pieces.

Grate parmesan cheese using the microplane.

Pull the rosemary needles from the stalks.

Peel the potatoes and slice them very thinly.

Tip the potatoes into a large bowl drizzle with most of the oil.

Add the rosemary and salt and pepper, and then mix together so that all the slices of potato are lightly oiled.

Place the pizza bases on the oven trays. Arrange the slices of potato on the pizza bases, just overlapping them.

Sprinkle most of the parmesan over the potato, keeping some aside.

Bake the pizzas for 15 minutes. Once pizza is cooked remove from oven, slide off baking tray and onto a chopping board. Cut the pizza into 8 slices.

Place onto a serving tray, top with the remaining parmesan cheese and rocket leaves.