

FRENCH FRIES CHEESE PIZZA



Serving: 2 – 4

Cooking Time: 20 minutes

Prep Time: 15 minutes plus rising time

INGREDIENTS

- 300g cake flour

- Pinch of salt
- 4g instant yeast
- 230ml lukewarm water
- 1 x 400g tin chopped tomatoes, blended
- Salt, to taste
- 10ml dry oregano
- 2 potatoes, skin on, par boil and cut into 1cm strips
- 100g cheddar, grated

INSTRUCTIONS

Tip: If you prefer you can eliminate the dough and use extra potato strips to form the base. Double up the recipe for a bigger crowd

1. Make the dough by mixing the flour and salt then add the yeast and water. Mix to form a soft dough. Turn onto a floured working surface and knead until smooth and elastic, for (+/- 5 minutes). Put into a lightly oiled mixing bowl, cover with plastic wrap and leave to rise in a warm place until double in size
2. Preheat the oven to 180°C. Mix the tomato, salt and oregano well together
3. Roll out the dough into a circle and spread the tomato mixture evenly all around the dough. Top with the potato strips and sprinkle with the cheddar cheese. Bake until the base is crispy, and the potatoes are a little charred