

## POTATO AND GORGONZOLA PIZZA TOPPED WITH FRESH HERBS



**Serving:** Makes 2 pizzas

**Cooking Time:** Not Specified

**Prep Time:** 1 hour 30

### INGREDIENTS

- **Pizza dough:**

- 240g (2 cups) cake flour
- 10g instant yeast
- salt, to taste
- 5ml (1 tsp) olive oil
- 200ml lukewarm water
- **Topping:**
- 2 garlic clove, finely chopped
- 45ml (3 tbsp) olive oil
- 4 large potatoes, thinly sliced
- 15ml (1 tbsp) fresh basil leaves, snipped, plus extra for serving
- 15ml (1 tbsp) fresh rosemary, snipped, plus extra for serving
- 80g gorgonzola, crumbled, plus extra for serving
- 60ml (¼ cup) Parmesan, freshly grated

## INSTRUCTIONS

1. Preheat the oven to 200°C.
2. Mix all of the dough ingredients.
3. On a lightly floured work surface, knead the dough for a few minutes.
4. Divide the dough into two balls and leave covered in a warm place until doubled in size.
5. Roll each ball out on a sheet of baking paper to about 3mm in thickness.
6. Mix the garlic and oil and brush over the bases.
7. Scatter the potato and then the herbs.
8. Gently lift the baking paper onto a baking tray and bake until the pizza is cooked for about 10 minutes.
9. Top with the cheeses, extra herbs and serve while still hot.