



3 Cheese and Potato Pizza



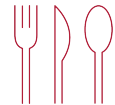
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 2 TO 4

Ingredients

- 1 cup plain flour
- 1 tsp dried yeast
- 1/2 tsp sugar
- 1/4 tsp salt
- 1 tbsp oil
- 1/4-1/3 cup warm water

Semolina for the pizza tray

- 125g cream cheese, very well softened
- 1 medium white potato, very finely sliced
- 1/2 red onion sliced
- 75g Stilton cheese crumbled
- 2-3 sprigs rosemary, leaves removed
- 1 1/4 cups light tasty cheese
- 2 tbsp pine nuts

Baby rocket or baby spinach for serving

Method

Preheat the oven on Circotherm Intensive 210°C

In a bowl combine the dry ingredients for the pizza, make a well in the centre and add the oil. Gently pour in the warm water and mix well. Turn the dough onto a floured surface and knead until smooth and elastic. Return the dough back in to the bowl and prove on the Dough Proving setting 1 for 30 minutes or until doubled in bulk.

Knock the pizza dough back and turn out onto the floured surface, knead gently then roll out to make a 40x 20cm oval pizza base. Place the base onto a universal tray sprinkled with semolina.

Spread the cream cheese over the base, then add the finely sliced potato in a single layer. Top then with the red onion, Stilton, rosemary and lastly the tasty cheese and a sprinkle of pine nuts. Bake for 15 minutes or until crisp and golden. Serve immediately topped with baby rocket or baby spinach

Notes

If you don't have semolina ensure the tray is greased well before you place the base onto the tray.