



## 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

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