

Artichoke & Potato Pizza with Rocket Lettuce



R & J Mazza
GLOBE ARTICHOKES

Dough

3 cups plain flour,
2 teaspoons dried yeast,
1 level teaspoon salt,
1 level teaspoon sugar,
1½ cups lukewarm water,
¼ cup oil,

Topping

300g mozzarella cheese, grated,
5 small red skinned potatoes, thinly sliced,
300g artichoke hearts, sliced,
1 red onion, sliced,
3 sprigs rosemary,
Olive oil

Rocket lettuce



How to Prepare

1. Place flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water and oil, mix well and place dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
2. Heat oven to 220°C.
3. Place dough on a floured board and knead until it reduces to its original size, and does not have any air bubbles. Divide dough in two (or three).
4. Brush oil on 2-3 round large pizzas trays (depending on size of pizza required). Roll out each piece of dough and place on tray.
5. Top with mozzarella. Lay out sliced potatoes over cheese. Add onion and artichokes. Add a dash of oil over dough and then sprinkle with rosemary.
6. Bake for 15 minutes, or until base is golden.
7. Remove from oven, top with rocket lettuce.

Makes 2-3 Large Pizzas

