

# Potato and Rosemary Pizza with Rocket Leaves

## Ingredients:

- 2 handfuls of Rocket (arugula) leaves
- 50g shaved Parmesan Cheese (DF sub)
- 4x 3cm stalks of Rosemary
- 2 medium to large potatoes
- ¼ cup extra virgin olive oil
- 1 teaspoon salt
- Black pepper
- 1 batch of pizza dough
- Small amount of flour for rolling dough out

## Equipment:

- 2x Pizza trays
- Baking paper
- Salad spinner
- Small dish/bowl
- Vegetable peeler
- Knife
- Large bowl
- Measuring cups
- Pizza cutter
- Rolling pin



## Method

1. Preheat the oven to 200 degrees Celsius, line two pizza trays with baking paper and collect all of your ingredients.
2. Rinse the rocket leaves in salad spinner basket and then spin them dry. Place to the side until you need them.
3. Now strip the rosemary leaves from the stems and place them in a small dish. Pop to the side with the rocket.
4. Peel the potatoes and then slice them very thinly using a knife. Tip the sliced potatoes into a large bowl and drizzle with most of the olive oil. Leave a little bit for later on.
5. Add the Rosemary, salt and pepper to the potatoes and mix together so that all the slices are lightly oiled. Leave to the side with the Rocket.
6. Sprinkle some flour on the workbench and roll your prepared pizza dough out into 2 thin disc shaped bases. Place them onto the lined pizza trays.
7. Arrange the potato slices on the dough, overlapping each piece slightly and leaving a slight border/edge. Continue layering the potato all the way into the middle on both pizzas. Sprinkle most of the Parmesan Cheese over the potato, keeping a small amount aside. Drizzle the remaining oil over the top of the pizza now.
8. Place the pizzas into the oven and bake for 15 minutes or until the edges are crusty and the cheese is bubbling.
9. Remove the pizza from the oven, cut into 8-12 pieces and serve topped with a handful of Rocket and the remaining Parmesan cheese.

# Pizza Dough

## Ingredients:

- 375ml (1 ½ cups) warm water
- 2 tsp dried yeast
- 1 tsp caster sugar
- 600g (4 cups) plain flour (GF sub if needed)
- 1 tsp salt
- 2 tbs Olive oil
- Extra flour for kneading



## Equipment:

- Measuring cups
- Measuring spoons
- Measuring jug
- Small bowl
- Large bowl
- Round bladed knife
- Plastic wrap



## Method

1. Collect the ingredients and equipment.
2. Carefully measure the exact amounts.
3. Combine the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy.
4. Combine the flour and salt in a large bowl and make a well in the centre.
5. Add the yeast mixture and oil.
6. Use a round-bladed knife in a cutting motion to mix until the mixture is combined. Use your hands to bring the dough together in the bowl.
7. Turn the dough onto a lightly floured surface and knead for 10 minutes or until smooth and elastic.
8. Cover with plastic wrap and set aside in a warm, draught-free place to rise for 30 minutes or until dough doubles in size.
9. Knock back and knead until smooth.

# ANZAC Biscuits

## Ingredients:

- 1 ¼ cups traditional rolled oats (Quinoa flakes GF sub)
- 1 ¼ cups desiccated coconut
- 1 cup plain flour (GF flour sub)
- Pinch of salt
- 150g unsalted butter (DF sub)
- ¼ cup golden syrup
- 1 cup raw sugar
- ½ tsp bicarbonate soda
- 1 tablespoon water

## Equipment:

- 2x baking trays
- Baking paper
- Measuring cups
- Measuring spoons
- Medium mixing bowl
- 2x Wooden spoon
- Small saucepan



## Method:

1. Preheat oven to 180 degrees Celsius and line 2 baking trays with baking paper.
2. Combine the oats, coconut, flour and a pinch of salt in a bowl. Set aside.
3. Place the butter, golden syrup and sugar in a small saucepan over medium heat, stirring until butter melts. Bring to a simmer and cook for a further 1-2 minutes until sugar dissolves.
4. Remove from heat, cool slightly, then add the bicarb soda and 1 tbs water. Stir to combine, then pour over the oat mixture.
5. Using a wooden spoon, combine butter and oat mixture. Using 1 tbs mixture each, roll into 24 equal-sized balls. Divide between two baking trays, leaving 3cm between each.
6. Flatten biscuits slightly, then bake for 10-12 minutes until the top tray is slightly golden. Swap trays and cook for a further 6-8 minutes until all biscuits are golden.
7. Remove from oven and cool completely on a wire rack.