

DELICIOUS FLAVOUR COMBINATION WITH  
POTATOES AND MINT PESTO

# PIZZA PATATA



What smells so good here? It's @sallyswelt's Pizza Patata, just baking in the oven. Topped with potatoes, mozzarella and a refreshing mint pesto, the food blogger has come up with a really varied creation that is perfect for a quick evening meal for the family.

## INGREDIENTS

### Dough

- » ¼ cube yeast
- » 2 tbsp sugar
- » 500 g water
- » 900 g flour
- » 2 tsp salt
- » ¼ tsp pepper
- » 6 tbsp olive oil

### Sauce

- » 1 can chopped tomatoes (400 g)
- » 100 g tomato puree
- » 1 clove garlic
- » 1 tbsp oregano
- » pinch of chili
- » pinch of sugar
- » 1 tsp salt
- » pinch of pepper



## INGREDIENTS

### Pesto

- » 50 g mint (fresh, leaves plucked)
- » 50 g parmesan
- » 50 g Pine nuts
- » 2 garlic cloves
- » ½ tsp sea salt
- » 50 g olive oil

### Topping

- » 400 g potatoes (boiled, peeled)
- » ½ tsp salt
- » ½ tsp pepper
- » ¼ tsp chili
- » 50 g olive oil
- » 1 sprig rosemary
- » 4 buffalo mozzarella

### For the tray

- » 40 g olive oil

## METHOD

**01. Dough:** Combine the yeast with the sugar and water. Add the remaining ingredients and knead for 8-10 minutes until you have a smooth dough. Place in the fridge and leave to rise for about 10 to 12 hours.

**Tip:** If you use half a cube of yeast, the dough will only have to rise for about 30 to 60 minutes.

**02. Topping:** Boil the unpeeled potatoes in plenty of salted water until almost done. Peel and cut into cubes of about 5 mm.



## METHOD

- 03.** Heat the olive oil in a saucepan and stir in the salt, sugar, rosemary and chili.
- 04.** Fold in the diced potatoes. Cover and set aside for about 60 minutes.
- 05. Sauce:** Finely grate the garlic, then combine all the ingredients.
- 06. Pesto:** Wash and spin dry the mint leaves. Peel the garlic clove. Roughly chop the parmesan. Then blend all the ingredients together.
- 07. To finish the pizza:** Divide the dough into four equally-sized pieces and shape them into balls. Pour a little olive oil on a pizza tray and place one of the dough balls on it. Press flat with your hands, turning the pizza tray as you do so.
- 08.** Spoon the tomato sauce evenly over the 4 pizzas. Arrange the potatoes on the pizzas and dot with the pesto. Pluck the mozzarella with your fingers and arrange on the pizzas.  
**Tip:** If you don't want the mozzarella to melt, don't put it on until shortly before the end of the cooking time.
- 09.** Bake the pizzas in turn on the bottom shelf of a preheated oven at 250°C top and bottom for 10 to 15 minutes.

**ENJOY!**