



pizza di patate

NIBBLEDISH CONTRIBUTOR

Ingredients

pizzadough:

7 dl. water

2 tablespoons olive oil

1 teaspoon salt

50 g. fresh yeast

400 g. durum flour

600 g. plain flour

topping:

grated cheese / mozerella

thinly sliced potato

olive oil

salami

green pesto

chili flakes

Instructions

make the dough:

1. mix lukewarm water and yeast
 2. add flours and mix well for at least 5-7 min.
 3. let it rest for 30 min.
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there's enough dough for several pizzas and/or even some bread. take out a chunk of dough for your pizza and make it as thin as you can. I made one version with green pesto and one with salami and chili.

turn your oven on - maximum heat.

1. add cheese and sprinkle some olive oil on the top.
2. add potato slices to both pizzas
3. add thin slices of salami and chili flakes to one of the pizzas
4. bake in the oven until the crust is light brown
5. put green pesto on the pizza with no salami

eat!