

Season: January - August

Cool Tassie Potatoes

Easy Potato Pizza

Serves 4

- 4 large Tassie baking potatoes, peeled (such as Russet Burbank, King Edward or Royal Blue)
- 1 large sheet puff pastry
- 2/3 cup canned diced tomatoes
- 2 garlic cloves, crushed
- 10 slices salami, halved
- 10 slices bocconcini
- 2 teaspoons fresh rosemary leaves
- 2 teaspoons olive oil
- Salad leaves

Preheat oven to 220°C (fan 200°C):

Thinly slice potatoes and drop into a pot of boiling water for 20 seconds. Drain well. Cut a 24cm diameter circle from the pastry. Spread with drained diced tomatoes. Arrange potato slices on top of tomato in overlapping slices. Scatter garlic, salami and cheese slices on top. Sprinkle with rosemary leaves and drizzle with oil. Bake for about 15 minutes until pastry is cooked and potatoes browned around the edges. Garnish with salad leaves.

