

Sweet Potato and Rosemary Pizza

Prep Time: 20min

Total Time: 1 hour 5 min

Makes: 1 pizza

Ingredients

300 g kumera, peeled and thinly sliced

Garlic olive oil spray

1 cup flour

1 teaspoon dried yeast

1/2 teaspoon salt

1/4 teaspoon sugar

1/3 cup lukewarm water

1 tablespoon olive oil

1 tablespoons VEGEMITE

rosemary sprigs

2/3 cup grated mozzarella or tasty cheddar cheese



Instructions

PLACE the potato on a paper lined baking tray and spray with oil. Bake in a hot oven 200oC for 20-25 minutes or until just tender.

SIFT together the flour, yeast, salt and sugar. Add the water and oil and stir to make dough. Turn onto a lightly floured surface and knead until smooth and elastic. Place dough in an oiled bowl and cover with plastic wrap. Stand in a warm place for 30 minutes or until doubled in size.

ROLL out dough on a floured surface to make a rough 20 x 30 cm rectangle and place on a large, lightly floured baking tray. Spread with VEGEMITE and then top with kumera, rosemary and cheese. Bake in a hot oven 200oC for 10-15 minutes or until cooked through. Serve immediately.