



Crispy olive and potato pizza bianca

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Feeds 2

extra virgin olive oil
1 dutch cream potato, thinly sliced
1/3 cup kalamata olives, pitted
200 g soft cheese, such as blue or brie

PIZZA DOUGH

1 cup plain flour
1 x 7 g sachet dried yeast

To make the pizza dough, place the flour, yeast and 1/2 cup water in a bowl. Bring the mixture together, then turn out onto a floured surface and knead for 8 minutes or until smooth and elastic. Return to the bowl and cover with a clean tea towel, then set aside for an hour or until doubled

in size. Punch down the dough, then roll out to a circle similar in size to your frying pan.

Heat a splash of olive oil in a large cast-iron frying pan over a gas cooker. Add the potato slices and cook for 5 minutes or until golden. Flip them over, add another splash of oil and cook until they are nice and crispy. Add the olives and cook for another 3 minutes or so. Remove from the pan.

Roll out the dough and place in the pan. Return to the heat and cook until it starts to puff up, then flip it over. Top with the potato and olive mixture and tear over the cheese. Cover with a lid and cook for a couple more minutes until the base is cooked and the cheese has softened (keep an eye on it – you don't want it to melt away completely). Dig in while it's hot.