

Recipe

*Potato, Rosemary & Pecorino Pizza:
Roman-Style Pan Pizza*

Dough Ingredients:

- 1 & 2/3 cup (200 g) of all-purpose flour
- 3 & 1/4 cup (400 g) of semolina flour
- 1 medium-sized yellow potato—boiled
- 2 tablespoons active-dry yeast (**not** fast-acting yeast)
- 1 tablespoons of sugar
- 1 tablespoon of salt
- 4 tablespoons of extra virgin olive oil (for the dough)
- 1 & 2/3 cup of water
- Another ¼ cup of extra-virgin olive oil (for the pan)

Topping Ingredients

- 3 yellow or gold potatoes, sliced into ¼-inch-thick rounds
- 2 sprigs of rosemary—leaves plucked off
- 1/3 cup of grated Pecorino Romano
- 1 teaspoon of cracked black pepper
- 1/4 cup of extra-virgin olive oil

Pre-Prep Directions

- Finely grate your Pecorino Romano cheese.
- Slice the 3 golden potatoes into ¼ rounds. (Keep the fourth potato whole/skin-on). Toss the potato slices in olive oil to coat and set aside.
- Pluck the leaves off your rosemary twigs and rough chop the herbs.

Pizza Dough Directions

- Dissolve the yeast and sugar with all of the water.
- Bring a pot of water to boil. Then, cook the skin-on potato for 10 minutes until it's soft enough to mash.
- Drain the potato and soak it in cold water for 2 minutes to cool off.



- Remove the potato's skin and mash it with a fork.
- In a stand-mixer with the dough-hook attached, blend together the two flours, salt, 4 tablespoons of oil, the dissolved yeast/water/sugar mixture, and the mashed potato.
- Mix on medium-high setting until the dough comes together into a ball. This will take anywhere from 4-6 minutes. Be careful not to overmix—we want a stretchy dough but not a rock-solid lump.
- Check the dough texture with your finger. Your goal: avoid a dry or crumbly mixture. Add water 1-2 tablespoons of water to help the dough to come together (if it's still crumbly after 2 minutes of mixing).
- Transfer your dough ball to a large mixing bowl that you've pre-greased with 1 tablespoon of olive oil. Cover the surface of the bowl with a damp kitchen towel.
- Let the dough rise in a dry and warm place for 2-4 hours. Your dough will double in size.

Baking Instructions

- Preheat the oven to 475F.
- Coat the bottom of a flat, metal baking sheet (aka cookie sheet) with half of the remaining ¼ cup of extra-virgin olive oil.
- Remove the towel from the lid of your dough.
- Place the pizza dough ball then on top of the greased sheet. Spread and stretch the pizza dough with moistened fingers.
- Stretch the dough towards the edges of your sheet pan. Leave little dimples on the top with your fingertips—but try not to pop the air bubbles inside the dough. (Flattening the dough forcefully with the palm of your hands will deflate it, making for a tougher and less tasty pizza).
- Shape a rectangular (ish) pizza that's ½-inch tall (before baking).
- Place the potato rounds across the surface of the stretched-out dough. Lay them flat so most of the round is exposed to the air. It's fine if some of them gently overlap.
- Spread the potatoes out over the *entire* top of the dough. No need to have an uncovered "crust" along the edges.
- Sprinkle the potatoes the black pepper, a pinch of salt and rosemary leaves.
- Drizzle the last 2 tablespoons of extra-virgin olive oil on top. Crown the potato-capped pizza dough, finally, with the 1/3 cup of grated Pecorino Romano cheese.
- Let the topped pizza rest at room temperature (in a warm spot) for another 30 minutes.
- Bake on the lower rack, first, at 475F for 5 minutes. Move the pizza to your middle rack and bake for another 10-15 minutes. Cook the pizza until the potatoes just begin to turn golden-brown on top.



- Your dough will puff up as it bakes—creating a contrast between the moist inside and the chewy-crisped crown up top.
- If your pizza dough is cooked all the way through but the potatoes aren't browning, you can turn on the broiler. Broil the pizza, watching constantly, for 1-2 minutes to toast the potato slices and pecorino. (If browned during baking, you can skip this broiling suggestion).
- Take the pizza out of the oven. Let it cool for 2-3 minutes before slicing into large squares. Serve hot-and-toasty.
- To reheat any cooled-off pizza: place the slices (or remainder) of your pizza into a 400F oven (on a metal pan) for 3-5 minutes.

Chris Atwood's Notes:

*Rome, Italy, is known for two local pizza types: 1) pizza al taglio (by the slice) and 2) pizza romana (Roman pizza). While pizza romana is a cracker-charred cousin of the pillowy Neapolitan pies, **pizza al taglio** is more like focaccia. It's baked in large, rectangular pans—topped with cheeses, wild mushrooms, fresh vegetables, and cured meats or sausages.*

***Pizza al taglio** is typically sold by the kilo and cut into squares. Yep, they'll actually weigh your slice. It's chewy inside and oven-crisped up top. One of the simple pleasures of being in Rome is picking up a fresh-out-of-the-oven slice of "pizza con patate" (pizza with potatoes) for just a couple euro. As the pizza bakes, the potato keeps the dough from drying out and make for a textured topping.*

